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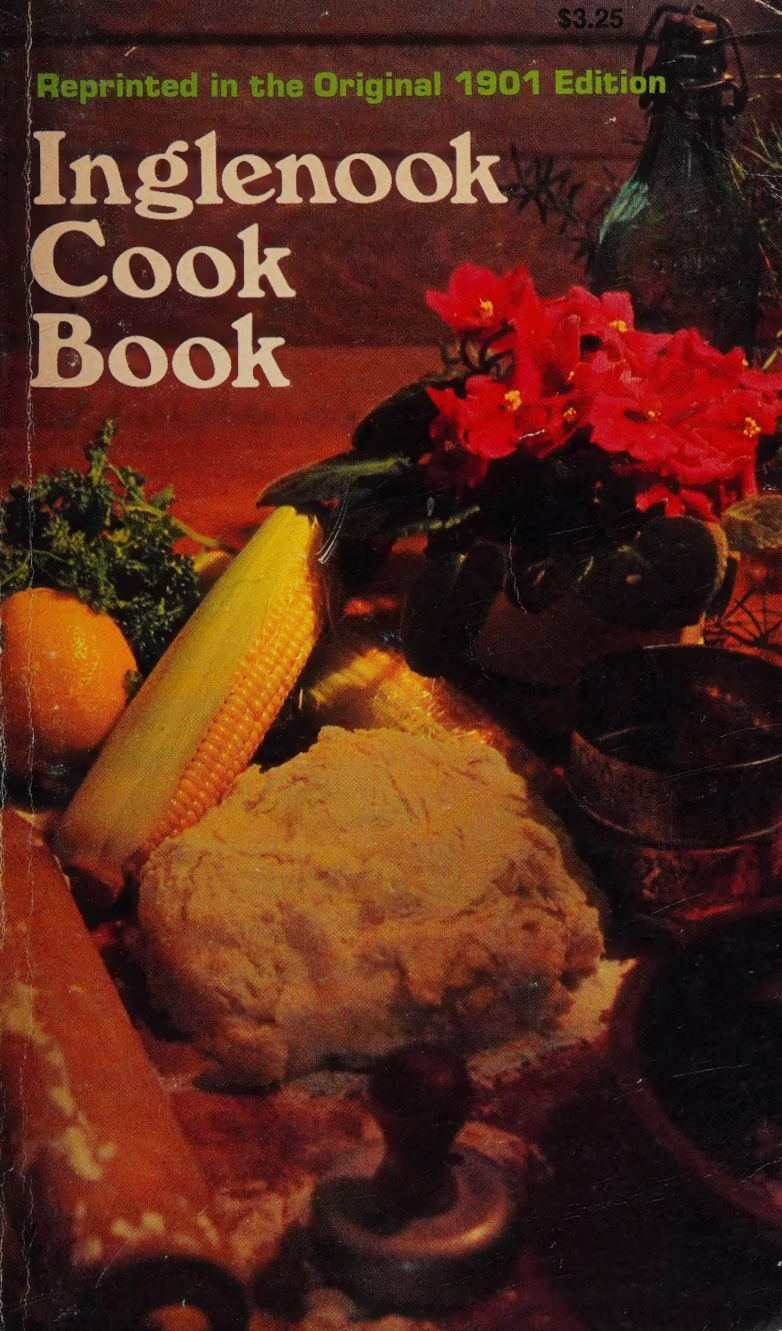
Reprinted in the Original 1901 Edition

Inglenook Cook Book



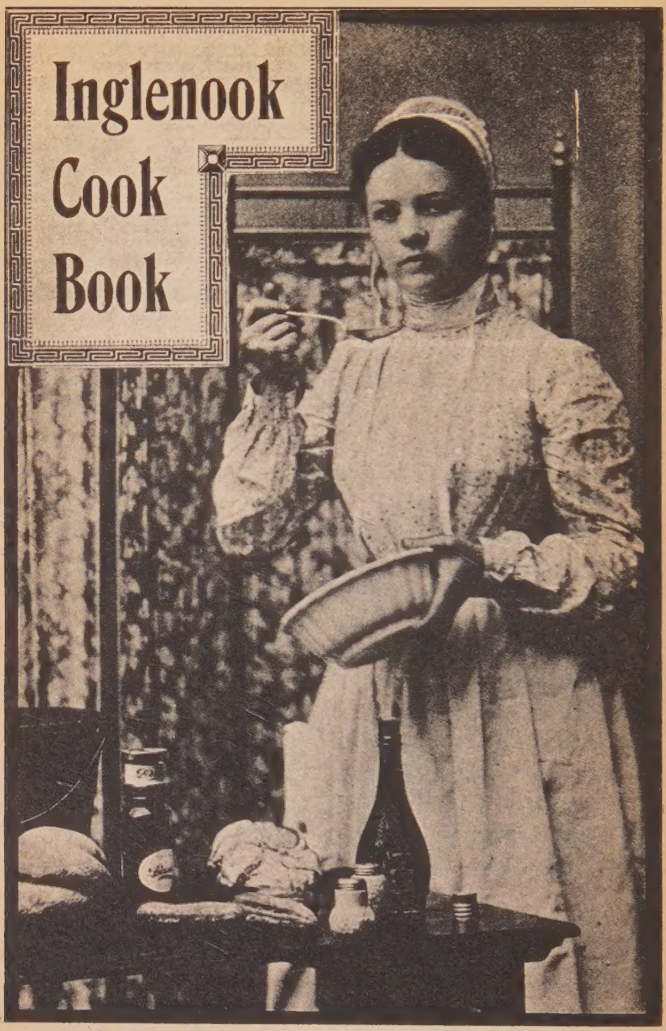
In many Church of the Brethren families the *Inglenook Cook Book* is a tradition passed from generation to generation. Preserved in the *Inglenook* are the cherished recipes of a segment of rural America, those Church of the Brethren women whose Pennsylvania Dutch heritage placed high value on culinary craft.

The Brethren, sometimes called "Dunkers" in the early years, were once easily identified by plain clothing, bonnets and beards, and by farms that prospered on good soil in Pennsylvania, Maryland, Virginia, Ohio and Indiana. Now scattered in a thousand congregations across the country and supporting work of service and mercy around the world, many appear little different from their neighbors, while some follow more traditional ways. But together they cherish a heritage that is only partially reflected in the recipes handed down from grandmother to granddaughter.

The *Inglenook Cook Book* was first published in 1901. Its appeal has been in the simple and tasteful ways the recipes are prepared. Reprintings of the *Inglenook* in 1911 and 1970 were enlarged and revised editions of the original and are the volumes most frequently found in Brethren homes today.

An interest in presenting again the first edition of the *Inglenook* (complete with advertisements!) prompted this special reprinting.

Inglenook Cook Book



THE INGLENOOK COOK BOOK

CHOICE RECIPES

CONTRIBUTED BY SISTERS OF THE BRETHREN CHURCH, SUBSCRIBERS AND FRIENDS OF THE INGLENOOK MAGAZINE.

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BRETHREN PUBLISHING HOUSE,
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PREFACE.

This Cook Book originated with the *Inglenook* magazine, published at Elgin, Illinois, and is made up of unsolicited recipes, contributed entirely by sisters of the Brethren, or Dunker, church. Their names and addresses are given in every instance. These recipes are numbered from one to one thousand, consecutively, and are grouped according to the following index. To find a recipe, consult the general index and then look it up between the numbers given after the departments. To fix its place in the book, remember the number.

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THE INGLENOOK COOK BOOK.

SOUPS.

1—Beef Soup.

Take 8 tablespoonfuls of flour, enough water to dampen the flour; rivel with the hands and put the rivels into fresh beef broth; add a little salt. Let boil five minutes.—*Sister H. G. Miller, Bridgewater, Va.*

2—Bean Soup.

Stew 1 pint of beans until tender. Mash through a colander to remove the shells. Add to 1½ quarts of ham broth, and let boil up. Add 1 tablespoonful of flour mixed smooth with 1 cup of cream or rich milk. Add a bit of parsley and season to taste. Serve with inch squares of toasted bread.—*Sister Ira Trostle, Taylor, Ill.*

3—Sunday Soup.

At night wash a pint of dried beans, place them on the back of the stove in a porcelain vessel, with 2 quarts of cold water and a pinch of soda. In the morning, when they have simmered half an hour or until breakfast, pour off the water through a colander; return beans to cooking vessel; add 2 quarts hot water; let boil until nearly done, then place the vessel where it will keep warm, but not boil. After church, visit or washing (according to the day) add to your beans a teacupful of sweet cream; salt to taste, and serve. They should simmer before serving.—*Sister Nancy Underhill, Canon City, Colo.*

4—Buttermilk Soup.

Take 2 quarts of fresh buttermilk; put it in a 3-quart tin pail. Set the pail in a kettle with 1 quart of water. Keep the

buttermilk moving to prevent "cheesing." Take a pint of flour, 2 eggs, ½ cup sugar, and smooth with about a pint of cream. Stir this into the hot buttermilk, stirring carefully till well cooked; add sugar to taste. To be eaten hot. If there is any left over try eating it with sweet cream.—*Sister Maggie E. Harrison, Conemaugh, Pa.*

5—Corn Soup.

Boil a soup bone; when done save enough broth for the soup; put in a pint or more of new sweet corn which has been well cooked; beat 1 egg, add 4 tablespoonfuls of flour and make a thin batter; put it in the broth and corn; season with salt and pepper. Let come to a boil. Serve hot.—*Sister Eliza Miller, Meyersdale, Pa.*

6—Carrot Soup.

Scrape and slice quite thin 3 medium-sized carrots; boil in clear water 20 minutes, drain carefully. Then add to them 3 nicely-sliced Irish potatoes and 1 finely-shredded onion, 2 tablespoonfuls of butter, pepper (red), salt, and enough water to boil all tender; then add a pint and a half of rich milk and a small bunch of minced parsley. Serve very hot.—*Sister John E. Mohler, Warrensburg, Mo.*

7—Noodles with Chicken.

Take 2 eggs with enough flour to mix; salt, roll thin and flour both sides; roll up and cut in fine slices, then shake out and sprinkle a little flour over them. They should be made at least an hour or two before cooking. Drop in with chicken, and cook a few minutes.—*Sister Mary Reddick, Sheridan, Mo.*

8—Chicken with Noodles.

Take a nice, fat chicken, cut in pieces, and cook until tender, with plenty of rich broth. About nine o'clock in the morning make a dough with one pint of rich, sweet milk, 2 eggs, a little salt. Roll thin and let dry until dough becomes

brittle. Cut up in fine strips and drop into the broth and boil only about 15 minutes.—*Sister Lydia A. Barnhart, Ottawa, Kans.*

9—Macaroni Soup.

Break into small pieces 2 ounces of macaroni; put in a pan and cover with boiling water; let cook till tender. Take 2 quarts of soup stock and when boiling hot add the macaroni. Cook together about 10 minutes; season with salt and pepper and serve very hot.—*Sister Rose E. Smith, Dunlap, Kans.*

10—Noodles.

Break 6 eggs into a tin cup and fill the cup up with water; add a little salt and mix flour in it to make a stiff dough.—*Sister D. W. Inman, Bradford, Ohio.*

11—Noodles.

Beat up an egg and add about the eggshell full of milk, a little salt, and flour to make a stiff dough; roll out as thin as possible; let it lie an hour or so to dry. Then dust with flour, roll up into a close roll and cut in thin strips. Boil in meat broth for about 20 minutes.—*Sister J. T. Meyers, Oaks, Pa.*

12—Another Way to Make Noodles.

Take 1 egg, ¾ of a cup of sweet cream not too rich, ½ teaspoonful of salt. Make a stiff dough. Cut in several cakes. Roll very thin and cover with flour. Cut in two in the middle. Turn the flour sides together. Rub it again with flour, cutting it through again, making it as small as desired for the length of the noodle. Now cut crosswise ⅛ of an inch wide, shaking them apart, and adding a little more flour to keep them from sticking together. Have some rich broth boiling or broth made from butter, pepper and salt. Drop them in. Boil 20 minutes. —*Sister Mary V. Ebersole, Salem, Oregon.*

13—Noodles.

Take 3 eggs, 1 tablespoonful of cold water, ½ teaspoonful of good baking powder and flour enough to mix a stiff

dough so it will not stick. Roll very thin, cut in long strips about 1½ inches wide. Lay each strip on top of the other, cut down the center, lay ½ on top of the other, the square ends together; with a sharp knife shave very thin from the square end until all used up. Any good fresh meat broth will do. This makes enough for three persons.—*Sister A. E. Bonesteel, Shellsburg, Iowa.*

14—Baked Noodles.

When the noodles are made, cut fine as for soup; stew and drain. Put in a bake dish, one in which they may be served; add milk and butter, and season to taste. Bake until nicely browned on top. Serve hot. Some think noodles must be dried before using, but that is not necessary.—*Sister Grace Gnagey, Pasadena, Cal.*

15—Okra Soup.

Take ½ dozen tender okra pods, sliced crosswise, 1 onion shredded, 3 good-sized ripe tomatoes; cut into small pieces; a bit of red pepper, salt, and a generous piece of butter. Boil all together until very tender, in fact boil all to pieces, and then add a pint and a half of rich milk. Serve very hot.—*Sister John E. Mohler, Warrensburg, Mo.*

16—Sour Potato Soup.

Pare and slice potatoes, put in a stew kettle with water enough to boil them quite tender; add butter or meat fryings; pour in a little good vinegar; let come to a boil; add salt and pepper to taste.—*Sister Caroline Nicholson, Hillsdale, Pa.*

17—Potato Soup.

Take 2 medium-sized potatoes, enough water to cover; boil until tender; do not drain. While cooking, brown 1 large tablespoonful of flour mixed with a bit of milk. When the potatoes are done, add 1 pint of milk, salt, pepper, and a large tablespoonful of butter; add the moistened brown flour and let

come to a boil. Serve with bread squares toasted in butter.—*Sister Charles Schubert, Alvada, Ohio.*

18—Potato Soup.

Put 1 gallon of sweet milk into a double boiler, let come to a boil, then add ½ cup of butter, 1 teaspoonful of salt, 1 teaspoonful of celery seed, ½ teaspoonful of pepper, 1 good-sized onion chopped fine, 12 small potatoes cooked done and mashed fine. Serve while hot.—*Sister Effie I. House, Montserrat, Mo.*

19—Potato Soup.

Take 2 small teacupfuls of mashed potatoes to 1½ pints of water. While that is heating mix 4 tablespoonfuls of flour in 1 quart of rich milk (the richer the better). When the potatoes have dissolved, stir in the mixture. Salt to taste. Pepper if liked. Have a quick fire and stir constantly to keep from scorching until it boils well.—*Sister Fannie Wampler, Cerro-gordo, Ill.*

20—Potato Soup.

Take 1 quart of sliced potatoes, 1 gallon of water, 1 pint of milk or cream—sour cream is preferable—½ teacupful of butter. Brown flour in the butter. When the potatoes have been well cooked in the water, add the cream and the browned flour; season to taste and drip on thin sliced bread.—*Sister Mary Sanger, Bridgewater, Va.*

21—Potato Soup.

Take 4 large potatoes, pare, and cut into small squares; boil in about 2 quarts of water until thoroughly done; season with salt, pepper, and butter the size of an egg. A little parsley added greatly improves it. Serve with crackers.—*Sister John S. Swartz, Goshen, Ind.*

22—Rice Soup.

Boil 2½ pounds of fresh beef and bone for 3 hours; lift meat and skim broth well; add to the broth ½ cup of rice, 1

grated carrot, 1 cup of cabbage, ½ cup of celery, 1 onion. Chop cabbage, celery and onion up fine, cook all together in broth until very tender. Make a batter of 1 egg, ½ cup of sweet milk and 2 tablespoonfuls of flour; stir this slowly into the stock, season with salt and pepper, 1 bay leaf and 2 sprigs of parsley.—*Sister Sadie B. Swank, Johnstown, Pa.*

23—Rivel Soup or Farmer's Rice.

Put 2 quarts of milk, with a pinch of salt, on the stove over an asbestos mat to boil. Take 2 teacups of flour, break into it 1 egg, mix with the hand and rub into rivels; stir into the boiling milk and let boil a few minutes. Serve with or without sugar.—*Sister Dessa A. Kreps, Independence, Oregon.*

24—Mock Turtle Soup.

Take 1 calf's head ready cleaned and cracked; put in cold water, season with salt and pepper; let boil till soft, then take the meat off the bones, cut fine, strain the broth; add 1 tablespoonful of sweet marjoram, 1 teaspoonful of whole allspice; let all come to a boil; have about 4 hard-boiled eggs cut up fine in soup tureen, pour soup over the eggs. If there is not enough broth, add boiling water, and it is ready to serve.—*Sister Annie E. Evans, Lancaster, Pa.*

25—Grandmother Strayer's Tomato Soup.

Take 1 quart of tomatoes, canned will do, 1 quart of hot water, 1 quart of rich new milk, butter the size of a walnut, salt, pepper, and a pound of oyster crackers. Put tomatoes and water in a kettle together; heat milk in a separate vessel; when all are very hot add the milk, stirring rapidly; add pepper, butter and crackers, and last of all season just right with salt.—*Sister Nannie H. Strayer, Johnstown, Pa.*

26—Tomato Soup.

Place over the fire 1 quart of peeled tomatoes. Stew them soft, with a pinch of soda. Work through a sieve so no seeds remain. Set over the fire again, and add a little sugar to suit

your taste. Then add a pint of good sweet milk with a large teaspoonful of flour mixed in it, stirring it constantly till it boils. Then add salt and pepper, and butter the size of a walnut. Serve hot over crackers. Canned tomatoes may be used.—*Sister S. F. Sanger, South Bend, Ind.*

27—Tomato Soup.

Take 1 can of tomatoes rubbed through a colander, 1 tablespoonful of butter, a few potatoes cut in small pieces, a piece of celery or a teaspoonful of celery seed, salt and pepper to taste; stew slowly in a crock for 15 minutes, then add 1 pint of boiling water and 1 tablespoonful of flour moistened with ½ cup of cream. Let it boil up, and serve immediately with crackers. If allowed to boil long it will curdle.—*Sister Mary E. Towslee, Colby, Kans.*

28—Tomato Soup.

Put in a skillet 1 quart of canned tomatoes; in another vessel 2 or 3 quarts of milk. Place both on stove and bring to a boil. Season the tomatoes with salt, pepper, butter, ½ teaspoonful soda, and pour the mixture into the boiling milk. Eat with crackers.—*Sister Annie Bucher, Astoria, Ill.*

29—A Good Soup.

As a basis a piece of lean meat should be procured, the larger the better. Put it on in cold water and allow it to simmer with plenty of water till it is done. In the meantime take equal parts of thoroughly well cooked potatoes, beans and rice so that the entire bulk of the vegetables will equal one-half the amount of broth. Mash these vegetables with a potato masher as fine as they can be made. Then strain the broth. In it empty your mashed vegetables and set on the stove where it will simply simmer. You must stir all the time. No cooking is required, as all is already cooked, but there must be a thorough seasoning. The soup may now be colored to suit the fancy, salted to taste, and sufficient catsup or Worcestershire

sauce put in to give it a pronounced flavor. The color should be a rich brown, and the flavoring should be such as to make it a very savory and pleasant compound.—*Sister Agnes McDannel, Elgin, Ill.*

30—Vegetable Soup.

Boil a beef bone or any kind of beef to make a good soup; when done take it out of the broth and prepare by scraping and paring 2 good-sized carrots, 2 turnips, 2 onions, 2 stalks of celery, 2 potatoes. Put all in a chopping bowl and chop fine, then add it all to the broth together with ½ cup of rice and ½ can of tomatoes.—*Sister Lucy Magie, Tropico, Cal.*

31—Vegetable Soup.

Boil a piece of beef in plenty of broth until tender; when done, pour off the broth into another kettle; put to soak ½ teacupful of navy beans, ½ cup of rice, or change the amount according to the size of the family. Then take equal parts of cabbage, turnips, and potatoes, cut in small pieces; cook till tender, season with salt and pepper; put all together into the broth and cook. Serve hot.—*Sister Mary Wallace, Mt. Morris, Ill.*

32—Vegetable Oyster Soup.

Take 6 or 8 good-sized salsify roots, scrape and chip off. To prevent them from turning dark, scrape under water. Cook in just enough water to make them tender, then mash with potato masher; turn ½ gallon of rich sweet milk in. Let come to a boil, season with salt, pepper and butter as for the real oyster. Serve hot with crackers. This is a splendid substitute for oysters.—*Sister Sarah Minick, Lyons, Kans.*

FISH, OYSTERS AND GAME.

33—Creamed Codfish.

Take 1 cup of codfish after it is freshened and picked fine and bones removed. Put in a saucepan, add a little water and a piece of butter half the size of an egg. Let simmer gently for 20 minutes, then add 1 pint of rich milk; let come to a boil; thicken with 3 tablespoonfuls of flour moistened with a little milk. Serve hot.—*Sister L. H. Funk, Kansas City, Mo.*

34—Codfish Balls.

Take 2 quarts of potatoes mashed and prepared as for the table, ½ pound of codfish boiled and freed from bones; 1 egg, salt and pepper. Form into balls and fry brown in hot lard as you do doughnuts.—*Sister C. E. Eckerle, Roanoke, Va.*

35—Deviled Crabs.

To the meat of 12 hard-shelled crabs, add 3 tablespoonfuls of stale bread crumbs, ½ wineglass of sweet cream, yolks of 3 hard-boiled eggs, chopped, 1 tablespoonful of butter, pepper and salt to taste. Mix all together and put back into the shells, sprinkle with fine bread crumbs, small bits of butter, and bake in a quick oven.—*Sister Agnes E. Snader, New Windsor, Md.*

36—Baked Fish with Tomatoes.

Select large white fish, clean and cut in pieces suitable for serving, season well with salt and pepper. Melt a little butter or lard in a dripping pan, cover with cracker crumbs, then lay the fish in, cover with more cracker crumbs, but not too thick; put a few small pieces of butter on top, then pour over the whole enough canned tomatoes to moisten the cracker crumbs. Bake 1 hour.—*Sister Prudence Miller, New Rockford, N. Dak.*

37—Baked Shad.

Prepare the fish, thoroughly cleansing the inside from as small an opening as convenient; then take sufficient bread crumbs, salt, pepper, parsley, and butter or lard. Mix up with beaten yolk of an egg, and fill the fish with it; now sew it up or fasten a string around it; put it in a dripping pan, pour over it a little water, some butter or lard, and bake same as a fowl. Bake from 1 hour to 1¼ hours. Garnish with parsley or celery.—*Sister Sarah Guyton, Burkittsville, Md.*

38—Boiled Mackerel.

Select good mackerel, one that the brine has not been allowed to get strong on and so taint the fish, soak ½ hour in cold water, then put on the stove in cold water and allow to come to a boil in two waters. Let boil a couple of minutes in the last water, then turn out on a plate and drain off well. Take fresh butter, brown it and pour it over the fish. Serve hot.—*Sister Annie Rupert, Maitland, Pa.*

39—Fish Balls.

Take cold fish and pick into small pieces or chop fine; add twice as much mashed potatoes and 1 egg. Mix, shape into balls, and fry in hot lard.—*Sister Jas. F. Thomas, Inglewood, Cal.*

40—Fried Fish.

For a 2 or 3 pound fish, split lengthwise, remove backbone and cut in squares of convenient size for serving; wash thoroughly and dry with a towel; salt and roll in flour; fry briskly in *very hot lard;* have lard at least ½ inch deep in frying pan to prevent burning; when well browned on both sides, serve at once.—*Sister Susie E. Rush, Warrensburg, Mo.*

41—Scalloped Salmon.

Take canned salmon from which the bones and other objectionable parts have been removed, separate into small bits; put into a baking dish a layer of dried crushed bread crumbs,

then a layer of salmon with a dash of pepper and a little butter; fill the dish with alternate layers of salmon and crumbs, over which turn the liquor of the salmon. Place in oven and bake, browning a little on the top.—*Sister Maggie Bolinger, Redfield, Kans.*

42—Scalloped Salmon.

Take 1 can of salmon; drain off the liquor and remove all bones. Put a layer of cracker crumbs in a buttered baking dish, then a layer of salmon with bits of butter, salt and pepper; then another layer of cracker crumbs and so on until the salmon is all used, putting a layer of cracker crumbs on top; pour milk over and bake a nice brown.—*Sister C. E. Eckerle, Roanoke, Va.*

43—Oyster Stew in Milk or Cream.

Drain the liquor from 2 quarts of oysters. Mix it with a small teacupful of hot water; add a little salt and pepper; set it over the fire in a granite saucepan; let it boil up once, then put in the oysters and let them come to a boil. When they ruffle, add 2 tablespoonfuls of butter; when melted and well stirred in, add a pint of boiling milk or part milk and cream. Take from the fire and serve with oyster crackers. If a plain stew is liked, add boiling water instead of the milk and more butter.—*Sister Martha Smith, Johnsville, Md.*

44—Fried Oysters.

Take 2 eggs, 1 pint of milk, a pinch of salt, beat together, dip the oysters into the batter, roll in rolled crackers, and fry in hot butter until brown. Serve hot.—*Sister Elizabeth Eckerle, Flora, Ind.*

45—Scalloped Oysters.

Prepare a quart of fine cracker crumbs; butter a deep pan, put first a layer of the crumbs on the bottom; wet this with some of the oyster liquor; next have a layer of oysters sprinkled with salt, pepper, and a few small bits of butter, then an-

other layer of crumbs and more oyster juice, then the oysters, salt, pepper, and butter, and so on till the pan is full, the top layer to be crumbs. Beat an egg in a cup of milk and pour over all, cover the pan and bake for 40 minutes; when done, serve very hot.—*Sister Rose E. Smith, Dunlap, Kans.*

46—Scalloped Oysters.

Have the bottom of a baking pan well covered with butter, then cover with a layer of cracker crumbs and wet them with cream put on spoonful by spoonful, add pepper and salt, and strew with small bits of butter; next put in the oysters with a little of their liquid, pepper them, stick bits of butter in among them and cover with dry crumbs until the oysters are entirely hidden; add more small pieces of butter very thickly on top, invert a plate over the oysters and set in oven to bake; when the juice bubbles on top remove the plate and leave on upper grate for 2 or 3 minutes to brown on top. Serve in the bake dish.—*Sister Emma Newcomer, Belleville, Kans.*

47—Oysters on Toast.

Scald and season with pepper and salt 1 pint of sweet milk or cream; add 1 pint of chopped oysters; pour the whole over toasted bread that has been spread on a platter or in a shallow dish.—*Sister Laura Barklow, Lordsburg, Cal.*

48—Oyster Pie.

To 1 quart of flour take 2 small teaspoonfuls of baking powder, sift two or three times, add a little salt and 1 small cup of butter, mix as for biscuit, divide into 2 parts and bake on 2 medium-sized pie plates; those somewhat shallow are the best. Be careful not to let bake too brown or they will be too crisp. On 1 of these put the oysters, using the other for a top. Pick over the oysters to rid of any shell that may be found, drain off the liquor, and put oysters into a stewpan with barely enough of the liquor to keep them from burning, season with salt, pepper and butter; add a little sweet cream or milk and 3 crackers

rolled fine. Let the oysters simmer, but not boil, or they will shrivel. Fill the dish with the oysters and gravy, put over the cover and serve hot.—*Sister Jas. M. Rowland, Hagerstown, Md.*

49—Fried Rabbit.

Skin and clean rabbit carefully, cut up and let lie in salt water over night. Drain and add a little salt and pepper to taste; have a skillet with plenty of sweet lard hot, roll the rabbit in flour and fry a nice brown on both sides, then add a teacupful of water; cover and let cook until done.—*Sister Lora Roop, Warrensburg, Mo.*

50—Squirrel Croquettes.

Dress squirrel ready to cook, cook until meat will fall off the bones, then let cool; work out the bones with the hands, and chop meat fine; season with a little salt, pepper, and sage; make into cakes; roll in corn meal, and fry in butter.—*Sister Effie I. House, Montserrat, Mo.*

POULTRY.

51—Broiled Chicken.

Prepare the chickens the same as for boiling, cut in two through the back, flatten them, place on a cold gridiron over a nice, red fire; after a little time, when they have become thoroughly hot, set them on a plate or dish, lard them well with a piece of butter, pepper and salt to taste, chiefly on the inside. Then place them on the broiler and continue turning them till done. They will take fully 20 minutes: serve hot with butter and plenty of stewed mushrooms.—*Sister Susie M. Brallier, Johnstown, Pa.*

52—Creamed Chicken.

Dress and joint the chicken, if it is an old one, boil a little soft and then take out, place in a dripping pan, cover with sweet

cream and a little of the broth in which the chicken was cooked; add pepper, salt, and a little butter. Set it in the oven to cook, and by the time the cream is pretty well cooked away the chicken is done. If using young chickens it is not necessary to boil them.—*Sister Sadie E. Sollenberger, Lemasters, Pa.*

53—Curried Chicken.

Place roasting pan on the stove with ¾ cup of butter and lard mixed; when hot put in the chicken previously rolled in flour, season with salt and pepper, fry to a nice brown quickly, then sprinkle with 2 tablespoonfuls of curry powder; pour in boiling water until the chicken is almost covered. Put on the top of the roasting pan, open the steam escapes, and set in a hot oven until the chicken is browned nicely. It should be turned once. Make gravy and serve immediately.—*Sister Minnie G. Eby, Jacksonville, Oregon.*

54—Chicken Fricassee.

Cut a nice fat chicken into joints, wash, and put in a pot, cover with cold water, and let come to a boil; skim carefully as long as any scum arises. Boil until well done, season with salt and pepper; cook ⅔ of a cup of flour in ½ cup of butter, stir this into the chicken stock, leaving in the chicken. Toast slices of bread, cut in squares, put on a platter, pour the chicken and sauce over it, and serve.—*Sister Sarah Trimmer, Goshen, Ind.*

55—Fried Chicken.

Joint the chicken and soak in cold water ½ hour; wash and drain well; salt and immediately roll in flour; be sure to make all the flour stick to it that will. Have the skillet on the fire with plenty of butter and lard (½ of each), having it smoking hot. Put in the chicken, brown it a nice dark brown, turn over each piece and brown well on the other side; when all is well browned pour ½ pint of very cold water in and keep well covered until all the water is boiled out. The steam cooks it

through and makes it very tender.—*Sister P. G. Peebler, Jennings, La.*

56—Fried Chicken.

Take young chickens; split them open on the back and roll in flour; put plenty of butter and lard in a pan, let it get hot, put in the chicken, season with salt and pepper. Fry slowly until done.—*Sister Jennie Moore, Duncansville, Pa.*

57—Pressed Chicken.

Stew the chicken quite soft, also let it boil almost dry. When done, pick the meat off the bones in rather small pieces. Put back in liquid; season to taste with salt and pepper. Pour all in a mold, under press, in a cool place. Eat cold.—*Sister Lizzie Warble, Mt. Morris, Ill.*

58—Cold Pressed Chicken.

Take 2 chickens (medium fat hens), boil till meat is very tender; remove bones, hash fine, salt to taste; hash several hard-boiled eggs with the chicken. Soak about ½ box of gelatine, add it to the broth, which should be reduced to 1 pint. Stir well through the chicken; put in a flat crock and set away to cool. If made right it can be cut with a knife in several hours. It will harden much quicker on ice. The gelatine makes it firm.—*Sister Sarah Witmore Harnly, McPherson, Kans.*

59—Roasted Chicken with Noodle Soup.

Make a dressing as follows: Take enough stale bread without crust to fill the chicken; grate fine, add ¼ cup of melted butter, salt, pepper, and parsley to taste; beat light 4 eggs, add ½ pint sweet milk, mix well together; fill the chicken; cook until tender, then roast it to a nice brown. Keep out enough of the chicken stock to cook noodles in.—*Sister Kate W. Baughman, York, Pa.*

60—Roast Chicken.

After dressing your chicken allow it to soak in cold water 30 minutes. Place in a kettle and boil until tender, then fill with a dressing made of bread crumbs moistened with the boiling broth of the chicken, 2 well-beaten eggs, 3 tablespoonfuls of sweet cream, and a little parsley; place in the roasting pan, put in the oven and bake for about an hour.—*Sister John S. Swartz, Goshen, Ind.*

61—Stewed Chicken.

Take a dressed young chicken, cut up into parts; add salt, then put in a kettle with enough water to cover, boil 20 or 25 minutes (if an older one boil longer or until the wing is tender). Have some flour mixed with water, put in the kettle with chicken, stir and let boil a few minutes, then serve. Season with pepper, parsley or saffron if liked.—*Sister Katie Geib, Mastersonville, Pa.*

62—Oyster and Cracker Dressing for Fowl.

Break the crackers in a bowl, pour over them the oysters, and the liquor from them. If not moist enough, a little broth from the fowl may be used. Stuff the fowl and heap the remainder around it in the roaster, and bake.—*Sister Mamie Sink, Lenox, Iowa.*

63—Dressing for Turkey or Chicken.

Take enough bread for 10 persons; beat light 4 eggs; brown the bread crumbs in butter, just a light brown, put in eggs, salt, pepper, and sage if liked; moisten with broth from turkey. Have plenty of broth for dressing and gravy. Put dressing in broth and bake ½ hour after turkey is roasted. Make the gravy after the dressing has been taken out.—*Sister Salima Kimmel, Morrill, Kans.*

64—Dressing for Pair of Ducks.

Take 2 loaves of stale bread, moisten with ½ cup of butter, celery, parsley, or sage as preferred; add salt; pepper to

taste; or take 2 loaves of stale bread, ½ cup of butter, 1 small onion, 2 eggs; season with salt and pepper, celery, parsley, or sage; or let a cup of butter get hot, add the stale bread as required; stir until quite brown; season with salt and pepper, and put the dressing in the fowl.—*Sister John T. Gray, Baltimore, Md.*

65—Recipe for Dressing.

Take 3 pints of sweet milk, salt and pepper to taste; put on the stove and let come to a boil; then put in bread enough to thicken the milk; then break in 6 eggs. Put lard and butter in a frying pan; put in the dressing and bake a light brown.—*Sister Kate Howard, Cambridge City, Ind.*

66—Roast Turkey with Dressing.

For the filling take 2 quarts of fine bread crumbs, butter the size of an egg, 4 eggs; season with pepper and salt and a little parsley; mix all together with 1 pint of milk. Rub 1 small teaspoonful of salt in the turkey and put the filling in, not too tight; sew the turkey shut and place in roaster with plenty of butter and lard. Dressing: Take 1 egg, 1 cup of flour; stir smooth with milk or water. When the turkey is done remove from roaster and put water in the pan; then stir in the thickening and let come to a boil. Serve in a separate dish.—*Sister Carrie Langham, Newry, Pa.*

67—Roast Turkey with Dressing.

Dress the turkey; let it stand in salt water ½ hour, then place in a large roaster; pour 4 pints of boiling water in roaster; salt turkey inside and out, and pepper if desired; then grease a clean white cloth with butter and place over the top of the turkey, lay it on its back first having sewed its legs down, and tied its neck shut. The strings and stitches can all be taken out when ready to put dressing in. Place in a slow oven, let bake 3 hours if a large turkey; add more water if needed, then take out and fill with the following: Take 5 pints of dry

bread crumbs, add 1½ pints of rich milk, 4 eggs, 1 tablespoonful of powdered sage, salt and pepper, and the water off the turkey, saving 1 pint for gravy; add the chopped giblets (heart, liver and gizzard) and stir well; fill the turkey, placing what is left in the end of the pan; return to oven and let stay ½ hour, or until turkey is a nice brown and dressing done. The buttered cloth should be removed when the stitches are taken out and another spoonful of butter put over the top of the turkey.—*Sister Ida Wampler Mohler, Leeton, Mo.*

68—Roast Turkey with Oyster Dressing.

Pick and draw the turkey, then wash in 3 waters, adding a little soda to the last water to sweeten; dry it well with a clean cloth; then tie skin over neck, fold the wings over back, tie legs down tightly, put in a baker with water to cover and bake for 4 hours; sprinkle with flour several times while baking; salt and pepper to suit taste. Dressing: Take 1 gallon of bread broken in small pieces; first cut the bread in slices and let dry out well, then put it in a crock, pour over boiling water enough to moisten, cover, let steam for 15 minutes; then add 3 well-beaten eggs, 1 quart of fresh oysters, salt and pepper to taste. One hour before the turkey is ready to be taken from oven, fill turkey with the dressing and let bake 1 hour.—*Sister Mary Rihard, Altoona, Iowa.*

69—Turkey Fricassee.

Dress a fat young turkey and cut in pieces; have ready in a kettle 2 tablespoonfuls of butter, and have it hot, then put in the turkey, and let fry till light brown, stirring occasionally so it does not scorch. When brown enough, pour on boiling water enough nearly to cover; season with salt and pepper and let stew till tender, then have ready a thickening of flour and cream; pour in and let just come to a boil; serve hot.—*Sister Katie Roesch, Quinter, Kans.*

70—Roast Duck with Dressing.

Clean and truss a duck in the usual manner. If wild, parboil for about 15 minutes; if a tame duck, this is not necessary. Rub the dressed duck thoroughly inside and out with salt and pepper, then place in a roasting pan. Make a dressing of ½ cup of cold boiled mashed potatoes or some potatoes cut into small pieces, ½ cup of bread crumbs, 1 medium-sized onion shredded, a few sprigs of sage or sweet marjoram, and ½ cup finely-chopped celery; moisten and blend all together with thin cream, adding pepper and salt to taste. Stuff the duck with this, sew up the vent securely and roast, frequently basting, until well done. If 5 minutes before removing from the oven you dredge the duck lightly with flour and baste thoroughly with butter it will look better. Some people like chopped English walnuts added to the dressing; others like the duck filled with sauerkraut that has been soaked over night.—*Sister John E. Mohler, Warrensburg, Mo.*

71—Roast Goose.

Cut the head off the fowl and slip the body into a narrow vessel to keep it from making the feathers bloody. Next cut off the wings, leaving only one joint on the body. Have a large vessel on the stove in which is at least 5 gallons of water at the boiling point; put the goose in. Hold it down with a piece of wood; turn it over and hold it down a short time. Try the feathers, and if they come out easily, take it out and wrap it in a piece of old carpet or heavy cloth to steam, as the heavy coat of feathers offers strong resistance to water or steam. After awhile try whether the feathers will come off clean from the skin, leaving no down. If so, pick at once. If the scalding is not complete, put it in the water as before. After it is picked, singe, and wash it in soda and hot water; draw and lay in salt water over night. Next morning drain, and fill with a dressing, made the same as turkey dressing. Put in a roasting pan half filled with water and roast at least 4 hours, unless the

goose is known to be very young.—*Sister N. J. Roop, Warrensburg, Mo.*

MEATS.

72—Beef Balls.

Take 2 pounds of beef well ground, add 1 cup of sweet cream, 1 cup of cracker dust, 2 eggs well beaten, a lump of butter about the size of a walnut, pepper and salt to taste; mix thoroughly, mold into small cakes and fry slowly in butter.—*Sister Ida C. Shumaker, Meyersdale, Pa.*

73—Creamed Dried Beef.

Heat a tablespoonful of butter in a pan and lay thin slices of the beef in it, adding a little water; let it steam and fry until nicely browned; a sprinkle of sugar over the beef helps it to brown better. Then stir in 3 scant tablespoonfuls of flour; add about a pint of rich, creamy milk; season with salt and pepper, and let come to a boil.—*Sister Anna M. Mitchel, Newburg, Pa.*

74—Creamed Dried Beef.

Take 1 tablespoonful of butter, brown it in a frying pan, put in about ½ pound of chipped beef and let get thoroughly hot, then pour in 1 cup of milk and thicken with 1 teaspoonful of flour. Garnish with scrambled eggs.—*Sister Kate M. Markley, Philadelphia, Pa.*

75—Meat Croquettes.

Take 2 cups of finely-chopped meat, 1 cup of boiled bread and milk, salt and pepper to taste, butter the size of a walnut. Shape croquettes, dip in egg, roll in cracker crumbs and fry in hot lard.—*Sister S. S. Barklow, Lordsburg, Cal.*

76—Beef Croquettes.

Take 1 cup boiled steak, chopped fine, ⅓ cup mashed potatoes, 1 teaspoonful parsley and celery, 1 small onion and 2

eggs. Fry in hot lard in ball.—*Sister Eldora Thomas, Brighton, Ind.*

77—Curried Beef.

Take 2 or 3 pounds of moderately lean beef, cut into inch-square pieces, boil in clear water until the meat is tender. Cold boiled meat will also do. Put 2 tablespoonfuls of butter into a skillet, cut into this very finely a medium-sized onion and let it gently simmer without browning the butter; then add to it a tablespoonful of flour and enough stock to make a thin gravy, salt to taste and pour over the cubes of meat; then sprinkle from a ⅓ of a teaspoonful of curry powder to as much as desired over the whole and let it boil up thoroughly. Serve very hot.—*Sister John E. Mohler, Warrensburg, Mo.*

78—Frizzled Dried Beef.

Cut into fine shavings as much dried beef as desired, fry in butter, and add as much cream as may be needed to thin sufficiently. Let boil a moment. Best served on toast.—*Sister Maud O. Fahrney, Elgin, Ill.*

79—Breakfast Hash.

Take scraps of beef or pork, or both together, cut in small pieces; take cold boiled potatoes, cut in small pieces; boil meat and potatoes together in just enough water to boil; when done season with salt, pepper and vinegar.—*Sister Maggie Picking, Buckeye, Kans.*

80—A Breakfast Dish.

Use any bits of cold meat chopped fine, half as much potatoes boiled with the skins on, the same amount of bread, broken fine; moisten the bread with hot water. To 1 pint of the mixture add 2 eggs, salt and pepper; beat all together; fry brown in cakes.—*Sister Mary Mineely, Johnstown, Pa.*

81—A Good Dish for Supper.

Take scraps of cooked meat and chop very fine; place in a frying pan with a piece of butter the size of a walnut, a little

salt and enough water to moisten. Let this stew on the stove. Then take pieces of stale bread and toast a light brown, placing the pieces on a meat platter and keeping hot. Mix a tablespoonful of flour with milk until quite smooth, and pour in the stewing meat, mixing thoroughly. Drop this mixture on each piece of toast, covering it, and on this lay a second layer of toast, covering the whole with the mixture.—*Sister D. L. Miller, Mt. Morris, Ill.*

82—Hash Balls.

Grind 2 parts cold beef with 1 part cold potatoes to a hash; season well with salt and pepper, make into balls and fry in hot drippings.—*Sister Alice Garber, North English, Iowa.*

83—Stewed Kidney.

Take 1 or 2 kidneys (the amount must depend on the size of the family), chip them up into small pieces, being careful to take out all the insides, soak in salt water a few hours or over night if suitable; drain off salt water, wash well, cook until tender, add a lump of butter, pepper and salt if needed, and a little flour dressing made the same as for chicken.—*Sister Susie M. Brallier, Johnstown, Pa.*

84—Baked Liver.

Take 1½ pounds of liver, do not slice but use in one piece; cut some breakfast bacon in thin slices, and with a clean white thread tie the bacon around the liver, put in roasting pan, cut an onion over it and sprinkle with flour, add salt and pepper to taste; pour in water and roast the same as other meat, about 1 hour in a moderate oven.—*Sister S. S. Blough, Pittsburg, Pa.*

85—Fried Liver.

Scald liver in salt water for about 15 minutes, then slice thin, roll in flour and fry a nice brown.—*Sister H. Beaver, Burlington, Wash.*

86—Liver with Bacon.

Have ready slices of bacon. Take thin slices of liver, lay on a platter, pour over it boiling water; drain off immediately, season with salt and pepper and roll in flour. Put the bacon in a hot frying pan and fry until sufficient fat is fried out in which to fry the liver; then add liver and fry both together until well done and a dark brown. Serve immediately.—*Sister Mary L. Miller, Cando, N. Dak.*

87—Liver with Onions.

Boil a dozen medium-sized onions till done. Fry the liver till done, and then put in the pan with the liver the boiled onions, and fry together till completely cooked.—*Sister Grace Hileman, Elgin, Ill.*

88—Baked Beef Heart.

Take out the strings from the inside. Some cut the heart open, but I prefer to leave it whole. Wash it well; rub the inside with salt and pepper. Fill it with a stuffing made of bread and butter moistened with a little water. Season with salt and pepper, and if liked a sprig of thyme made fine. Sew up the opening as well as you can by drawing cords across. Rub the outside with salt and pepper, put on some bits of butter, then dredge flour over it, and set on a trivet or muffin rings in a dripping pan. Put a pint of water to baste with, then roast in a hot oven. Turn and baste frequently. The time to roast depends on the size of the heart. When done take it up. Cut a lemon in thick slices, put in the pan with a bit of butter dredged in a teaspoonful of flour. Let it brown, then add a small teacupful of boiling water. Stir it smooth and serve in a gravy tureen.—*Sister Susie M. Brallier, Johnstown, Pa.*

89—Beef Loaf.

Take 3 pounds of Hamburg steak and 1 onion chopped fine; add 1 large cup of bread crumbs, 1 cup of milk, 1 egg; season with salt and pepper and a little thyme (or whatever

flavor is desired); make up into a loaf and bake 1 hour; baste frequently.—*Sister Mary S. Geiger, Philadelphia, Pa.*

90—Beef Loaf.

Take 2 pounds of finely-ground beefsteak, 1 or 2 beaten eggs, 3 soda or 6 small crackers rolled fine, salt and pepper. Mix thoroughly, form into a loaf, put into pan with a little hot water and small bits of butter, cover and bake 1 hour. Before quite done remove cover and let brown.—*Sister G. N. Falkenstein, Elizabethtown, Pa.*

91—Beef Loaf.

Take 2 pounds of raw beef and ½ pound of pork chopped fine and thoroughly mixed, 1 cup of cracker crumbs (rolled), 2 well-beaten eggs, 1 cup of sweet milk, piece of butter the size of a walnut, add salt and pepper. Mix and bake 2 hours.—*Sister Naomi Shaw, Des Moines, Iowa.*

92—Beef or Veal Loaf.

Take 2 pounds of chopped beef or veal, 1 cup of cracker crumbs, 2 eggs, ½ teaspoonful of salt, 1 cup of sweet milk. Mix in ¾ of the milk and pour over the ¼ cup when it is in the pan ready to bake. Bake 1½ hours.—*Sister P. R. Keltner, Sterling, Ill.*

93—Roast Beef.

Cut beef in medium-sized pieces, put in roasting pan, cover with cold water; add a little salt and pepper; cover meat with flour; when brown, turn; baste often. When it is soft it is ready for the table.—*Sister Mary Rowland, Astoria, Ill.*

94—Bread Balls with Roast Beef.

Take scraps of bread, crumb them fine, add pepper, salt, butter, and 1 egg; moisten the whole with sweet milk, then make up into balls and lay in pan with beef roast, with rich gravy.—*Sister Joseph Amick, Elgin, Ill.*

95—Beef Roll.

Take 5 pounds round steak, ground fine. Add 3 cups of sweet milk, 2 cups of cracker crumbs rolled very fine, salt and pepper to taste. Mix with your hand (as you would sausage). When well mixed put in a roaster with a top cover. Put bits of butter over the top, and bake 2½ hours.—*Sister Lucinda Stutzman, Virginia, Nebr.*

96—Scrapple.

Boil a good-sized soup bone until the meat falls off the bone. Remove the meat, chop fine and return it to the liquor; season it with 1 teaspoonful of powdered sage, salt and pepper. Let boil again and sift in corn meal, stirring constantly until it is the consistency of soft mush. Cook slowly for 1 hour, watching carefully, as it scorches easily. When cooked, pour into a greased oblong tin, and put in a cool place. Cut in thin slices and fry brown, or it can be served warm without frying. —*Sister Ida Wagner Hoff, North Manchester, Ind.*

97—Hamburg Steak.

Take 1 pound of steak from the round, or 1 pound or more of good boiling beef, 1 teaspoonful of salt, 1 tablespoonful of chopped parsley, or finely-chopped onion may be added if desired. Chop the meat fine, mix well with the seasonings. Melt a tablespoonful of butter in the frying pan; cook the meat until a nice brown, then pour over it ½ cupful of water and let steam for a short time. This is more healthful than when simply fried in round cakes.—*Sister Ida Wagner Hoff, North Manchester, Ind.*

98—Breakfast Steak.

Select choice steak. Roll cracker crumbs to dust, beat 1 egg; dip steak first in the egg, then in cracker dust; fry in hot suet.—*Sister L. A. Eshelman, Los Angeles, Cal.*

99—Beefsteak.

Take either round or loin steak, having it at least an inch thick. Remove the bone, and cut off the skin on the edge. Remove everything that cannot be eaten. Then if thought necessary give it a good beating with the rear edge of a flat-iron. Turn and beat and cut again at right angles till the entire steak is broken in fibre. Cut into as many pieces as there are portions to be served. Take half and half of water and rich milk in a bowl. Salt this to taste, and if you like it a dash of catsup or Worcestershire sauce, or paprika, to taste. Have this prepared and at hand. Some put a spoonful of flour in the bowl and beat it in. Now put the pan on the stove, in it put some of the fat of the steak, or butter will do, and let this pan get hot, not warm, but seething hot. Put the plate on which the steak is to be served in the oven of the stove to warm. The rest of the meal must be ready and all other things prepared. Now with a plate of butter near by drop the pieces of steak in the smoking hot pan. Turn them immediately, and keep on turning them throughout the whole process. After turning 3 or 4 times put thin slices of butter on the cooking steak as you turn it over. The meat must be so cooked that it is a crinkly crusted brown on the outside, and juicy within. Then, when done, whip up the material in the bowl with a fork, and pour all in the sizzling hot pan. The moment it boils, pour into a clean bowl or gravy float and serve all immediately. Garnish with Saratoga chips. Each guest to salt the portion served.—*Sister Agnes McDannel, Elgin, Ill.*

100—Mock Duck.

Take a round beefsteak; salt and pepper both sides. Make a bread or cracker stuffing as for turkey. Place the stuffing on the meat, roll it up and sew together. Put in a pan and roast for 1 hour.—*Sister Josephine Royer, Mt. Morris, Ill.*

101— Brown Beef Stew.

Put on the stove a rather thick piece of beef with little fat (I usually use a piece of the neck, preferring the second cut) 4 hours before needed; add about a quart of boiling water, cover with close-fitting lid and boil gently, adding boiling water as needed to keep from burning, so that when the meat is tender the water may be all boiled away; the fat will allow the meat to brown without burning; turn and brown on both sides; take up and make a gravy by adding flour to drippings and using water to make it the consistency of thick cream; season with salt and pepper. Salt should be added to the meat about an hour before it is done.—*Sister Minnie C. Christopher, Warrensburg, Mo.*

102—Stewed Beefsteak.

For stewing the steak should weigh about 3 pounds and be cut 1½ inches thick; sprinkle with salt and pepper and lay in saucepan with 2 ounces of butter and brown on both sides over a brisk fire; then cover with brown stock or water and stew with 2 tablespoonfuls of minced onion and 4 large tomatoes cut in halves. Cover the pan closely and stew gently for 1½ hours. Serve on a hot platter.—*Sister Minnie C. Christopher, Warrensburg, Mo.*

103—Broiled Veal Cutlets.

Take 6 even veal cutlets from a good piece of the lean of white veal, pare and flatten slightly, lay on a dish, season with 1 tablespoonful of salt, 1 tablespoonful of pepper, 1 tablespoonful of sweet oil; turn the cutlets over several times, then put them on broilers and broil 8 minutes on each side; remove from fire, arrange on a hot dish, pour melted butter over them, garnish with parsley and serve very hot.—*Sister Kate Smith, Charleston, W. Va.*

104—Veal Loaf.

Take 3½ pounds of minced veal (the leg is best for this purpose), 3 eggs well beaten, 1 tablespoonful of pepper, 1 table-

spoonful of salt, 1 grated nutmeg, 4 rolled crackers, 1 tablespoonful of cream, butter the size of an egg; mix these together and make into a loaf, roast and baste like other meats.—*Sister G. D. Zollers, South Bend, Ind.*

105—Veal Loaf.

Chop very fine 4 pounds of raw veal with ¼ of a pound of ham; add 2 cups of cracker crumbs, 4 eggs, salt and pepper, and enough water to moisten. Press in a buttered bread pan and butter the top; bake 1 hour—*Sister Sarah A. France, Huntington, Ind.*

106—Baked Mutton.

Parboil the mutton until tender, then remove from kettle, put in a roasting pan, season well with salt and pepper, put in the oven and bake until brown. Serve on a hot platter.—*Sister Annie B. Gaunt, Crowson, Tenn.*

107—Broiled Mutton Chops.

Trim off all superfluous fat and broil on a gridiron or frying pan over a clear fire; add a very little pepper and salt while cooking; butter them after placing them on a hot dish.—*Sister Alice Musselman, Falls City, Nebr.*

108—Lamb Chops.

To fry lamb chops or veal steak, beat 1 egg and drop meat in, then roll in cracker dust and fry in hot lard.—*Sister W. G. Lint, Meyersdale, Pa.*

109—Mutton Stew.

To 1 pound of odds and ends or flanky portions of mutton, chop 1 onion very fine, add salt and pepper, and water enough to boil 3 hours. If desired, a little cream and flour may be added when ready to serve.—*Sister J. D. Teeter, Rex, Fla.*

110—Pot Roast Mutton.

To a medium-sized roast of 5 or 6 pounds put a pint of boiling water in a large dinner pot and drop in the mutton ear-

ly in the morning and cook slowly without cover; when almost done, remove pot to back of stove or lower the heat and brown the roast in its own juices; turn over as it browns so as to get a nut-brown all over; add salt 20 minutes before removing from the pot. When carefully done, remove from pot, drain off all grease, place in a refrigerator or cool place and serve sliced cold.—*Sister Howard H. Keim, Ladoga, Ind.*

111—Pork and Beans.

Remove the strings of ¼ of a peck of beans, cut into pieces about 1 inch long, put them into a saucepan of boiling water; add 2 ounces of ham and boil gently 1 hour; drain, remove the ham, return the beans to the saucepan; add 1 ounce of butter, 1 gill of cream, and a palatable seasoning of salt and pepper.—*Sister Ellie M. Zug, Mastersonville, Pa.*

112—Fried Pork Steak.

To 1 pound of steak take 1 large tablespoonful of butter, and half as much lard; put it in the frying pan and heat; score the steak until perfectly tender; have 2 eggs beaten well, into which drop the steak, then roll it in cracker crumbs and then put it into the hot butter which has been slightly browned; fry about 20 minutes, or until it is a crispy brown on both sides; keep the pan covered, season with salt, pepper, and a pinch or two of finely-ground sage. Take the steak out before making the gravy. For the gravy put about 3 tablespoonfuls of flour into the pan, stirring until it is slightly brown, then add 2 cups of boiling water, and 1 cup of rich sweet cream; season to taste. —*Sister E. D. Kendig, Stuarts Draft, Va.*

113—Sausage, to Make.

Take 20 pounds of pork (¾ lean and ¼ fat), 6 ounces of salt, 1 ounce of pepper, 1½ ounces of sage or 1 ounce of ground cloves. Put the meat through a meat grinder, and mix all together well.—*Sister J. W. Trostle, Glendora, Cal.*

114—Pigs' Feet Souse.

Clean the feet, put on to boil, season with salt, boil until tender; remove all the bones and leave the meat in as large pieces as possible; place in a mold and pour the broth, which should be boiled down so that it just covers the meat; add good sour vinegar enough to give it a sour taste, season with black pepper and allspice; set away until perfectly cold.—*Sister C. J. Miller, Somerset, Pa.*

115—Sausage and Dumplings.

Take a piece of sausage and 1 quart of thickly-sliced potatoes, put in a kettle with about 3 pints of water, season with salt and pepper; put over the fire and when it comes to a boil drop in the dumplings which are made as follows: Take 1 pint of buttermilk, 1 egg, a piece of lard the size of an egg, a little salt, 1 teaspoonful of soda sifted in enough flour to make the batter as stiff as it can be stirred with a big spoon; drop in small spoonfuls into the kettle, sprinkle parsley all through them and over it all; cover the kettle and let boil slowly for 20 minutes. Have a skillet on the stove with some browned butter in it; dip the dumplings out in the butter and fry to a light brown.—*Sister Sarah Miller, Sabetha, Kans.*

116—Hogs' Head-cheese.

Wash as many heads as you wish, scrape clean, take out eyes, put in kettle with sufficient water to cover and keep water over the top till the meat begins to drop from the bones; set off the fire and let cool. When cold enough to put bare hands in put in a pan, then take your hands and take out all the bones; to each gallon of meat allow 1 tablespoonful of pepper, 2 teaspoonfuls of ground sage, 1 teaspoonful of salt; with the hands squeeze all up together, taking out all the lumps that will not mash up, then mold in dish or granite pan and set in a cool place; when cold slice in thin slices and serve.—*Sister Sarah Hayes, Rural, Oregon.*

117—Roast Spareribs.

Have spareribs washed nicely, lay them on a steak plate, cover with filling, then lap them over and fasten with wooden pins; put in a pan to roast; season with pepper and salt, dredge a little flour or cracker dust over them and 1 large tablespoonful of flour in the pan with a lump of butter the size of a walnut, and a pint of boiling water. Place in the oven, baste frequently, and when a nice brown turn them over that they may be an equal color all around. Make the filling with 2 ounces of onions (about 4 medium sized), and 1 ounce of green sage chopped very fine; then add 2 large cupfuls of stale bread crumbs rubbed up fine, a little pepper and salt, a bit of butter and 2 eggs; mix well together.—*Sister Ida C. Shumaker, Meyersdale, Pa.*

118—Baked Ham.

Cover a ham with cold water and simmer gently just long enough to loosen the skin so that it can be pulled off; this will probably be from 2 to 3 hours, according to the size of the ham; when skinned put it in a dripping pan in the oven; pour over it 2 teacupfuls of hot water, in which has been dissolved a teaspoonful of English mustard; bake slowly, basting with the liquid for 2 hours; then cover the ham all over to the depth of 1 inch with brown sugar, press it down firmly, and do not baste again until the sugar has formed a thick crust, which it will soon do in a very slow oven. Let it remain in the oven a full hour after covering with the sugar, until it becomes a rich golden brown. When done, drain from the liquor in the pan and put on a dish to cool; when it is cool, but not cold, press by turning another flat dish over it and a weight on that. The pressing makes it cut firmly for sandwiches or slicing.—*Sister C. N. Tombaugh, Rodney, Mich.*

119—Fresh Boiled Ham.

Soak the ham in very salty water over night; in the morning put ham on to boil with sufficient cold water to cover; boil it

until tender, remove the skin, sprinkle it with pepper and sugar; place in slow oven till a nice light brown.—*Sister Kittie Forrer, Stuarts Draft, Va.*

120—Fried Ham.

Cut ham about ½ inch thick, sawing bone if a nice large slice is desired; remove the rind and niche the edges of fat so that it will lie flat in the skillet; if the ham is very lean add a little butter or lard when frying and fry quickly but thoroughly, turning it frequently until it is a nice brown; remove to a hot platter, pour out the grease, put in a little butter, add ½ teaspoonful of flour, 1 cupful of rich sweet milk; stir, let come to a boil and pour over ham. Some prefer parboiling ham a few minutes before frying.—*Sister Emma Spickler, Polo, Ill.*

121—Ham and Eggs.

Cut ham in thin slices; put 2 or 3 tablespoonfuls of lard in a frying pan, have very hot before putting in ham; fry a delicate brown. Remove ham and drop in eggs while drippings are very hot, sprinkle with salt, turn quickly or shake frying pan so as to cook whites only; remove quickly.—*Sister Mary E. Needles, Wayside, Kans.*

122—Bacon and Eggs.

Take bits of either boiled or fried bacon, cut fine and put in a skillet; take 4 or 6 well-beaten eggs, pour over bacon; when heated through, season well with salt and pepper; stir together, cook till done, then turn without stirring.—*Sister Lizzie Deardorff, Kansas City, Mo.*

123—Fried Bacon and Potatoes.

Cut bacon into slices ¼ of an inch thick and 3 inches long; line a pan with the slices. Put pared potatoes, whole, on top of bacon, pour over a little water, set on stove and fry slowly; then when fried soft and brown, pour off all the fat, and add ½ cup of sweet milk. The bacon usually salts the potatoes enough;

add a little pepper.—*Sister Barbara Becker, Mastersonville, Pa.*

EGGS.

124—Battered Eggs.

Beat 7 eggs till light; take 8 tablespoonfuls of flour, 1 teaspoonful of salt; make into a batter with sweet milk; beat both together, then add 1 pint of sweet milk; put in pans and fry; put 1 tablespoonful of grease in each pan; put enough of the batter in a pan so as to be ½ inch thick when fried.—*Sister H. G. Miller, Bridgewater, Va.*

125—Soft Boiled Eggs.

Take clean, fresh eggs; place them in a wire egg basket, if one is to be had; set them in boiling water and allow to boil about 4 minutes, no longer. Serve while hot, with buttered toast.—*Sister E. C. Miller, South Bend, Ind.*

126—Baked Eggs.

Take a dish or pan in which you serve eggs on table. Put butter in the pan the size of a walnut, and melt it. Then break in the pan 6 eggs, and pour over the eggs 3 tablespoonfuls of rich sweet cream. Season with pepper and salt. Bake about 5 minutes; longer if the eggs are desired harder, and less if softer.—*Sister H. I. Buechley, Carlisle, Ark.*

127—Creamed Eggs.

Put 3 cups of morning milk in a bright vessel, bring to boiling point; have ready and add broken scraps of light bread, crusts preferred, enough to absorb about half of the milk. Then break 6 fresh eggs into the mixture, adding a small lump of butter. Salt and pepper to taste. Stir all together and don't cook too long.—*Sister Mary H. Ellenberger, Turney, Mo.*

128—Fried Eggs.

Break eggs separately into a saucer, and put all in one bowl. In a hot skillet place a tablespoonful of butter; when it

is slightly brown, pour the eggs into it. Shift the yolks if necessary so they are about equally distributed in the skillet. Sprinkle with salt and cover closely. When the whites are firm as jelly add a spoonful of hot water. This causes the steam to cook all white over the top.—*Sister Barbara Culley, Warrensburg, Mo.*

129—Omelet.

Take 2 rounded tablespoonfuls of flour, 2 eggs, 1 small cup of sweet milk, salt; beat together the flour, milk and yolks of the eggs; whip the whites and fold into the mixture just before turning it into a hot frying pan containing enough butter or lard to cook nicely. When ready to turn, cut with a knife in quarters, turn carefully and cover, allowing room to rise. Serve immediately.—*Sister S. Z. Sharp, Plattsburg, Mo.*

130—Omelet.

Take 6 eggs, 1 tablespoonful of flour, 1 cup of milk, a pinch of salt; beat the whites and yolks separately; mix the flour with the milk and salt, add the yolks, then the beaten whites; bake in a quick oven.—*Sister Annie M. Whitmore, Quincy, Pa.*

131—Omelet.

Take 6 well-beaten eggs, ½ pint of milk, salt and pepper, and turn into a well-buttered frying pan; lift edges gently from the pan while cooking; cut like a pie after it has thickened; turn and fry a minute longer, and serve.—*Sister Mary E. Towslee, Colby, Kans.*

132—Omelet.

Take 8 eggs, reserve whites of 5, beat light; for each egg add 3 tablespoonfuls of rich milk or cream, salt to taste; pour all into a hot, well-buttered skillet; fry slowly while beating whites of reserved eggs very light; pour the latter over the contents of skillet and set it in the oven; bake to a delicate

brown; then turn one-half over the other half and serve immediately.—*Sister Fannie Hershberger, Grantsville, Md.*

133—Omelet.

Take 2 eggs, 4 tablespoonfuls of flour, ½ teaspoonful of salt, a pinch of soda, stir well with a pint of sweet milk; put into a skillet 2 tablespoonfuls of butter and when hot pour in the batter; as it browns lift from bottom with knife; continue this process till thoroughly cooked.—*Sister Grandma Johnson, Redfield, Kans.*

134—Omelet.

Beat 6 eggs together until very light, pour half the beaten eggs into a teacup and to the remainder add 2 large tablespoonfuls of flour; mix until a smooth batter, then return the eggs from the teacup; mix again and add 2 cups of sweet milk and a little salt; fry half at a time in a skillet with a little butter and meat drippings until a delicate brown on the underside.—*Sister Mary Snowberger, Leeton, Mo.*

135—Poached Eggs with Cheese.

Put 1 tablespoonful of butter in a frying pan and when melted add 1 cupful of rich milk; when hot, break in 4 eggs, sprinkle generously with grated cheese; lift on buttered toast, pour milk over them and serve immediately.—*Sister Minnie G. Eby, Jacksonville, Oregon.*

136—Egg Pudding.

Take 5 tablespoonfuls of flour, 1 teaspoonful of salt, 1½ pints of sweet milk, 5 eggs. Put flour and salt in a large bowl, add about half of the milk, and stir it into a batter, then add the eggs and beat well; put in the balance of the milk, mix well. Have a skillet hot with butter and lard melted in it, pour in the batter; as it bakes, lift the edges with a knife until all of it is set; then place it in a hot oven to finish baking.—*Sister Susie Forney Puterbaugh, Kidder, Mo.*

137—Pickled Eggs.

Boil eggs ½ hour, then place them in cold water so that the shells may be easily removed. Put them into a jar and cover with vinegar in which red beets have been previously pickled; add 1 tablespoonful of sugar. After allowing them to remain in this liquid for 24 hours, they will be ready for use.—*Sister J. E. Keeny, Natchitoches, La.*

138—Steamed Eggs.

Heat a pan not hot enough to brown butter; grease the pan with a small piece of butter, put in the eggs, pour a little boiling water around the edge and cover with a hot lid for a few minutes. Season to taste when served.—*Sister D. F. Kelley, North Georgetown, Ohio.*

139—Shirred Eggs.

Put butter in a pan as for frying eggs, but not quite as much; when warm, break in the eggs, and to each egg take 1 tablespoonful of sweet cream; season with salt and pepper, then put in the oven and bake.—*Sister Emma Newcomer, Lanark, Ill.*

140—Stuffed Eggs.

Boil the eggs hard; when cold, take off the shells and cut the eggs in halves; remove the yolks, then put in a bowl and mix very fine, adding salt, pepper, butter, and vinegar, a little mustard may be added if desired; when all are well mixed, fill up the hollows with this mixture, and stand on a platter, and serve.—*Sister John E. Gnagey, Accident, Md.*

141—Scrambled Eggs.

Take 6 eggs, beat well, add 2 tablespoonfuls of flour, 4 tablespoonfuls of sweet milk. Stir all together well, fry in hot lard.—*Sister Sarah A. Crowl, Nappanee, Ind.*

142—Eggs on Toast.

Toast as many pieces of bread as there are guests. See that the toasting is a light brown, and thoroughly well done.

Then butter on one side. Take these pieces of toast and put on a plate with hot milk in it and allow them to absorb what they will without turning, while the eggs are being poached. Salt the toast slightly. Take twice as many fresh eggs as there are pieces of toast, and poach them in water that is boiling hot, but not boiling when the eggs are dropped in. If the water boils it will break up the eggs, and if only kept near the boiling point will jelly the eggs. When done put on the toast, 2 to each piece, and serve hot. Garnish if desired.—*Sister Agnes McDannel, Elgin, Ill.*

POTPIES.

143—Baked Potpie.

Take 1½ pints of sour milk, ½ teaspoonful of soda, ½ teaspoonful of salt, 1 teacupful of lard, make a stiff dough and roll ½ inch thick, put in a pie pan; have fresh beef or pork cooked, cut it in small pieces; put one layer of meat on the dough, a little pepper and broth; cover with dough ½ inch thick; bake to a light brown; serve with broth.—*Sister H. G. Miller, Bridgewater, Va.*

144—Beef Pie.

Take 2 pounds of choice beef, cut in pieces about as large as an egg, 1 pound of liver cut into pieces half as large. Soak liver well, then parboil the beef and liver together, drain the liquor off, parboil some potatoes in it. Then make a rich biscuit dough, line a medium-sized bread pan, put in the beef, liver, potatoes and 6 hard-boiled eggs "cut half in two." Then drop in a few dumplings of the crust, pour on the liquor, and put on upper crust. Pierce the crust in a few places to let out the steam, and bake.—*Sister Lillie G. Yearout, Warrensburg, Mo.*

145—Baked Chicken Potpie.

Cut up and stew slightly a couple of young and tender chickens, but don't cook them soft. Make a crust with flour, lard, sweet milk and baking powder, same as for pie crust, but not quite so short. Roll out the crust and line a baking pan, put in the chicken and a layer of sliced potatoes, salt, pepper and butter (the more butter the better). A handful of thyme

or parsley cut fine and sprinkled over helps it. Cover with crust and then pour the chicken broth over the top so that it will not get too dry while baking. Bake in a moderately hot oven.—*Sister Anna M. Mitchel, Newburg, Pa.*

146—Chicken Potato Pie.

Pare potatoes, cook soft, mash, put salt, pepper, butter, cream, parsley, 1 egg; stir well. Take flour, 1 egg, salt, lard, baking powder, sweet milk. Make dough, like pie dough, not so short; roll, cut in pieces 7 inches square; put 2 spoonfuls of the potatoes on the half of the dough; turn the other half of the dough over and make moon pies. Take the broth of the cooked chicken, put your pies in and boil 20 minutes. This is one of our harvest dinners.—*Sister Sarah A. Sell, Newry, Pa.*

147—Chicken Potpie.

Boil 1 large chicken until tender, turn it out, have a few potatoes sliced, and put in the bottom for boiling, lay the chicken over these. Make a crust as follows: Take 1 quart of flour, a piece of lard half the size of an egg, 3 teaspoonfuls of baking powder, both rubbed well into the flour; beat 1 egg well, add milk to egg to make a soft dough and stir into the flour with a knife; roll out ½ inch thick and cut in squares or rounds, lay these on top of the chicken, pour the gravy over boiling hot; cover tight and do not disturb until well done; keep boiling fast about ½ hour.—*Sister Agnes E. Snader, New Windsor, Md.*

148—Chicken Potpie.

Boil a good fat chicken quite tender. Then take 1 egg, 1 cup of sweet milk (the richer the better) and ½ cup of butter. Make a stiff dough, roll very thin, cut in small squares. Drop in the broth and let boil 10 minutes. You may think this would be a "sad" mess, but try it and you will be surprised.—*Sister Nannie Neher, Palestine, Ark.*

149—Chicken Pie.

Dress and cut in pieces a young chicken and pare 8 or 10 potatoes, slice ½ an inch thick, add butter, salt, parsley, and pepper to suit taste; put in a deep dish lined with a dough made same as pie dough, only adding some baking powder; bake 1 hour.—*Sister Mahala Stoner, Aultman, Ohio.*

150—Drop Dumplings.

Take 2 eggs, 2 teaspoonfuls of baking powder, 1 pint of sweet milk, flour enough to make the batter stiffer than cake batter, a good pinch of salt. Beat all together very hard and drop into broth which has been previously strained and is boiling fast. Cover them after all the batter has been used and do not uncover until sure they have cooked long enough. Allow 15 minutes for their cooking. Dish out with the broth into a large vegetable dish.—*Sister D. L. Miller, Mt. Morris, Ill.*

151—Drop Dumplings with Chicken.

Take 3 eggs well beaten, a pinch of salt, ½ cup of sweet milk, ½ cup sour milk or cream, ½ teaspoonful of soda, flour enough to make a thick batter. Drop with a spoon into the broth after the chicken is done; cook a few minutes.—*Sister Mary Reddick, Sheridan, Mo.*

152—Dumplings for Chicken.

Take 2 eggs, a pinch of salt, lard the size of an egg, 1 pint of water, thicken with flour to make a dough stiff enough to roll; roll thin, cut in squares, drop in the chicken broth, cook quickly.—*Sister Ida B. Hamilton, New Castle, Ind.*

153—Dressing Potpie.

Cook a nice fat chicken till tender in plenty of broth. For the dressing, take 1½ pints of bread crumbs, put in a pan and fry till brown with plenty of butter; beat 2 eggs well, pour ½ pint of milk over the eggs, pour this over the crumbs, and stir well, add pepper and salt to taste, parsley also if you have it. For the dough take ½ pint of water, 1 large tablespoonful of lard, 1 teaspoonful of baking powder, make stiff enough to roll; make it into 4 cakes and roll out thin; fill 1 side of the cake with the dressing, cover the other side over and press edges together firmly. Remove chicken from pan; drop the half moon pies in and let boil 20 minutes.—*Sister Anna Wampler, Harrisonburg, Va.*

154—French Dumplings.

Take 1 quart of flour, 1 heaping teaspoonful of baking powder, salt, and lard to make as short as pie crust, buttermilk or water to wet flour; roll ½ inch thick and bake; break in pieces and pour chicken gravy over it.—*Sister Mahala Stoner, Aultman, Ohio.*

155—Fresh Pork Pie.

Boil fresh pork and potatoes until quite tender. Bone the pork; make crust not as short as usual pie dough. Put in large pan or earthen dish, fill in with meat and potatoes, pepper and salt to taste; cover with pie dough. Bake in quick oven. A little baking powder and sweet milk added to shortening and flour make the crust crisp and brown.—*Sister J. G. Royer, Mt. Morris, Ill.*

156—Ham or Irish Potpie.

Take a ham bone after the meat is pretty well used, then boil till tender; slice 2 or 3 goodsized potatoes; take out the ham bone and put in the potatoes, let cook while making dumplings. Take about 3 pints of flour, a pinch of salt, and a rounding tablespoonful of shortening, mix together with water, roll out as thin as pie crust; cut in any desired shape and drop into the broth with a sprinkle of black pepper.—*Sister M. C. Whitesel, Wayside, Wash.*

157—Healthful Potpie.

Take 3 pints of flour, 1 teaspoonful of salt, have 1 quart of milk boiling hot; pour the milk over the flour and stir it to a smooth batter; let stand until cool, then use plenty of flour to roll out the dough; roll just a little thicker than pie crust, cut in squares; have some good meat broth boiling hot, drop the squares into the boiling broth, boil a few minutes.—*Sister S. D. Royer, Bradford, Ohio.*

158—Meat Pie.

Thoroughly boil 3 pounds of meat. Lift the meat from the broth, of which there should be a pint or more. Slice an onion, brown in butter a golden tint, add to broth. Throw 5 medium-sized potatoes, sliced, in boiling water, when nearly done drain and set aside. Take a quart of flour, a teaspoonful of baking powder, lard size of unhulled walnut, and water. Make a dough and line small dripping pan. Take half the meat, cut in slices, place in pan with potatoes and bits of dough. Add the broth; see all is properly seasoned and cover with top crust. Bake an hour. Bits of cold meat may be used if you have the broth.—*Sister Galen B. Royer, Elgin, Ill.*

159—Meat Pie.

Use any left-over meat; turkey, steak, roast meat, or even some pork would be good. Cut the meat into small pieces and make a rich, plentiful gravy over it. The pie is best made in the dish it is to be served in. Fill the dish half full of meat and gravy and cover with a dough made with flour, salt, baking powder and sweet cream, using 1 teaspoonful baking powder to 1 pint of flour, or if sour cream is used, use about ¼ teaspoonful of soda also. Have the paste ½ inch thick when rolled out.—*Sister Allie Mohler, Cando, N. Dak.*

160—Potpie.

Make a short pie crust, roll in sheets and bake a crisp brown, break in pieces, and pour chicken or beef gravy over it and serve. The beef gravy is improved by adding an egg to the flour, milk or water.—*Sister Alice Garber, North English, Iowa.*

161—A Good Potpie.

Boil any kind of meat, and when done lift out, then take 1 quart of flour in a dish, dip boiling broth on the flour, just enough to make a soft dough, then roll thin and cut in squares; have 1 pint of thinly-sliced potatoes, some finely-chopped parsley, and pepper to suit the taste; put potatoes and paste in layers in the remaining broth and boil about 15 minutes.—*Sister Ida M. Benner, Duncansville, Pa.*

162—Rouzer Potpie.

Dress a nice fat chicken and cook till nearly done in plenty of water to which has been added a quart of sliced potatoes. They will cook enough in 20 minutes. Have ready a nice short paste, like good pie crust, about as much as would make 5 pies. Lift the chicken and potatoes out in a dish. Line a pan or skillet with the dough, or part of it. Lay in a few pieces of chicken and some of the potatoes, then some strips of dough, and so on, alternately, until full, sprinkling in a little salt and pepper, and butter ½ as large as an egg. Pour in some of the broth and cover with top crust, cutting a few places to let out steam. Put in the heated baker to cook, still filling in more broth to keep it juicy. Bake ½ hour.—*Sister Susan Rouzer, New Paris, Pa.*

163—Virginia Potpie.

Take 1 pint of sweet milk, 1 large teaspoonful of baking powder, lard the size of a walnut, a little salt, and flour enough to make a soft dough. Roll out about ¼ of an inch thick and cut in strips about an inch wide and 3 inches long. Bake in hot lard the same as doughnuts. Have a fat chicken boiled till tender, remove and roast with dressing. Make a thin gravy as with stewed chicken. Place the cakes in a deep dish and pour the gravy over them, and they are ready for the table.—*Sister Effie Wiggs, Pyrmont, Ind.*

164—Yankee Potpie.

Stew a good, fat chicken until tender. Make plenty of gravy with milk thickened with enough flour. Season to taste. Bake a good shortcake, rolled thin, break in pieces and drop in the gravy just before serving.—*Sister Eliza J. Englar, New Windsor, Md.*

165—Fruit Potpie.

This can be made of canned or fresh fruit of any kind; if apples, pare as for pies; cherries should be pitted. For the dough sift together 1 quart of flour and 2 teaspoonfuls of baking powder, add lard size of a hulled walnut, pinch of salt, 1 pint of lukewarm water. Roll, cut in squares; butter the bottom of your cook kettle, put in some fruit, sprinkle sugar and a little flour over it, put in a bit of butter, then your dough, and so on until all is in; then put on stove and pour enough boiling water on it to cover nicely and not burn it. Boil 20 minutes or till done. Serve with sweetened milk and a little cream mixed. —*Sister Sarah A. Crowl, Nappanee, Ind.*

166—Snitz and Knep.

Cook 1 pound of smoked breakfast beacon, in 1 piece, 2½ hours. Put a quart of dried *sweet* apples, with plenty of water, on the back of the stove where they will simmer gently. Sweet apples are usually dried with the skin left on. When the meat has cooked 1 hour, put the apples in with it and let them cook together another hour. For the knep: Take 3 cups of flour, 2 heaping teaspoonfuls of baking powder, a pinch of salt; break into this 2 eggs, and use enough sweet milk to make a stiff batter. Drop the batter by spoonfuls upon the apples; when apples are covered, replace the lid and let cook a few minutes; then drop in more batter, and so on until all the batter is used.

Boil for 20 or 30 minutes, and be sure there is sufficient water in the boiler to keep from burning.—*Sister R. E. Arnold, Elgin, Ill.*

167—Snitz and Knep.

For a small family take ½ pound smoked bacon, or 1 pound smoked ham, wash, put on the fire at 9 o'clock. Soak ½ pint dried sweet apple snitz with or without paring. At 10 o'clock put the snitz in with the meat, when soft, take 1½ pints of flour, 1 heaping teaspoonful baking powder. Stir well together, using enough water or sweet milk to make a stiff batter. Drop on top of snitz and meat and boil 15 minutes without uncovering.—*Sister Chloe Goughnour, Middlebranch, Ohio.*

168—Snitz and Knep.

Put on a piece of bacon to cook about 9 o'clock, also put some dried sweet apple snitz, with the paring on, in water to soak. About 10 o'clock put the snitz in with the bacon. Then take some flour, 2 eggs, a teaspoonful of baking powder and a pinch of salt; mix with sweet milk, stir to a batter. Take out the bacon, put a small handful of sugar on the snitz and drop the batter in by the spoonful. When done take out and serve while hot.—*Sister Fannie Bucher, Astoria, Ill.*

169—Snitz and Knep.

Take 3 handfuls of dried sweet apples, soak in water 3 hours. Then add a lump of butter the size of a hen's egg. For the knep: Take a large teacupful of buttermilk, 2 eggs, 1 teaspoonful of soda, pinch of salt; thicken with flour until a little stiffer than cake batter. Boil in a porcelain kettle until thoroughly done.—*Sister Joannah Mason, Clarksville, Iowa.*

170—Snitz and Knep.

This is to be made only on bread-baking day. Soak 1 pint of dried apples for 2 hours, then place in a kettle with a pound of smoked ham, or shoulder, not too old, and boil for 1½ hours. Take from your raised bread dough a sufficient quantity to make at least 1 fairly-sized bun for each of your family. Work into this 1 egg; leave it rise awhile, then work out in tiny cakes; leave them rise until quite light, then gently drop them, 1 at a time into the kettle with the meat and "snitz." Let them boil for 20 minutes, when all will be ready to serve.

Do not lift the lid before the 20 minutes, unless you want heavy and soggy biscuits. In eating them they are good when covered over with the broth they have been boiled in, or spread with jelly, preserves, or apple butter.—*Sister Jennie Kinsey, Boyd, Ohio.*

171—Snitz and Knep.

Take 1 quart of dried apples and soak them 2 hours. Then take meat broth and boil the snitz till soft; then make the batter as given here: 2 eggs, 1 cup sweet milk, 1 teaspoonful of baking powder, a pinch of salt, 1 tablespoonful of melted butter, flour enough to make a stiff batter. Put this in when the broth is boiling. Boil 15 minutes.—*Sister Eldora Thomas, Warrensburg, Mo.*

DUMPLINGS AND FRITTERS.

172—Baked Apple Dumplings.

Pare, halve, and core 8 medium-sized apples; make enough pie crust for 2 pies, divide into 8 parts, roll out thin, set 1 apple on each crust, fill center full of sugar with a small pinch of cinnamon, roll crust up over each apple, then set dumplings in a dripping pan; fill the pan with water to half cover dumplings, set in oven and bake slowly to avoid burning till apples are soft when pierced with a fork. Serve with sweetened cream.—*Sister Sarah Hayes, Rural, Oregon.*

173—Apple Dumplings.

Pare and quarter apples, place in vessel with plenty of water, when boiling make a biscuit dough, roll out the size of kettle or vessel, lay on top of apples and let boil rapidly for 15 minutes; keep covered tightly and do not remove cover till done; when done, cut the dumplings in quarters and remove; serve immediately with rich milk, sweetened.—*Sister Ella Stutsman, Clayton, Ohio.*

174—Apple Dumplings.

Take 1 pint of sour milk, ½ teaspoonful of soda, a pinch of salt, flour to make a stiff dough, roll out, cut in squares; into each square put 1 small-sized quartered apple, pinch dough all round it tight, drop into a pot of boiling water, let boil ½

hour, take out, serve hot with sugar and cream.—*Sister Elizabeth Eckerle, Flora, Ind.*

175—Apple Dumplings.

Take 1 quart of flour, 1 teaspoonful of salt, 2 tablespoonfuls of butter and lard, 2 teaspoonfuls of baking powder, sweet milk to make a soft dough; roll out thin, cut in pieces large enough to cover each apple; bake in a hot oven.—*Sister Lottie Taylor, Spring City, Pa.*

176—Apple Dumplings.

Make a dough same as for biscuit, only a little shorter; roll out the dough and cut in pieces large enough to hold 1 pared and cored tart apple; wrap the apple in these pieces and fasten the edges securely, bake 1 hour or boil ¾ of an hour. If baked, place in the oven and after baking 5 or 10 minutes make a syrup of 1 pint of water and 1 teacupful of sugar; pour this over them and baste while baking. Serve with sugar and cream.—*Sister Katie Moore Strickler, Ivester, Iowa.*

177—Steamed Apple Dumplings.

Make a nice short dough as for baking powder biscuit. Roll out in small round pieces and lay upon each piece 6 slices of apple, or halve the apples, take out the cores and lay a half upon each piece of dough, fill the hollow with sugar; fold over the dough, pinching the edges tightly together to retain the juice. Put them into a steamer, cover tightly and steam for 1 hour. To be eaten with cream and sugar.—*Sister Ada Beeghly, Johnstown, Pa.*

178—Baked Apple Dumplings.

Pare and halve a dozen good tart apples of medium size. For the crust, take 3 pints of flour, ¾ of a cup of lard, 1 teaspoonful baking powder, and 1 teaspoonful of salt. When these ingredients are thoroughly mixed, add sweet milk to make it the consistency of pie crust. Roll out rather thin, cut in squares, place the apples thereon and make the dumpling. Grease a pan well with butter and place the dumplings in. A few bits of butter scattered over the dumplings will improve them. Bake in a moderately hot oven. Serve with sugar and milk.—*Sister Anna M. Mitchel, Newburg, Pa.*

179—Irish Dumplings.

Cook 1 pint of sour dried apples in 1 quart of water; add a little salt, and butter the size of a walnut; take 10 tablespoonfuls of flour, stir to a stiff batter with part sweet and part sour milk, add a little salt; drop into the apples with a spoon; cook 10 minutes; serve with sweetened cream.—*Sister H. G. Miller, Bridgewater, Va.*

180—Boiled Peach Dumplings.

Take a sufficient quantity of raised bread dough, roll thin, and cut in 4-inch squares; enclose the fruit with a small quantity of sugar in the squares. Have enough water boiling to swim them, drop in the dumplings and boil briskly for 25 minutes, lift in wire basket and serve at once with sugar and cream. —*Sister W. H. Shank, Waynesboro, Pa.*

181—Baked Peach Dumplings.

Take 1 quart of flour, 2 teaspoonfuls of baking powder, ½ teaspoonful of salt, mix well together, add 2 tablespoonfuls of butter and lard mixed and enough sweet milk or water to make a soft dough; roll out into half-inch sheets; peel peaches and halve, removing seeds; put 2 halves on a square of dough, sprinkle over with sugar and press edges together firmly; put in a pan, sprinkle sugar and bits of butter over each dumpling and bake in a moderate oven.—*Sister Agnes E. Snader, New Windsor, Md.*

182—Prune Dumplings.

Take 1 pint of good sweet prunes, stew very tender in a granite dish, then put into a kettle, add water until the whole makes ½ gallon; season th broth with butter, salt and sugar to taste; or better still, omit the butter and add ham drippings; then drop in batter made as follows: Take 1 pint of flour, 1 egg, salt to taste, sweet milk and cream; make a thick batter; drop in the boiling broth and cook until it begins to settle. It is then ready to serve.—*Sister Mary V. 'Ebersole, Salem, Oregon.*

183—Rice Dumplings.

Boil the rice until done, then season with a little salt and butter. Have 9-inch squares of cheese cloth; spread the rice on those until about the size of an ordinary saucer and about ⅓ of an inch thick. Take good cooking apples, pare, cut in halves and core. If very large, use only half of one for each

dumpling. Place on the rice, and take cloth together, forming a ball, tie with strong thread. Then steam them for ½ hour to be well done; or you can put them into boiling water just enough to cover them and boil for 20 minutes. When done remove the cloth and eat with sugar and cream. They are better steamed. Other tartish fruits can be used if preferred.—*Sister J. P. Holsinger, Mt. Morris, Ill.*

184—Bread Dumplings.

Take bread dough, work in a piece of butter the size of an egg, ½ cup of sugar, 1 egg, work thoroughly into the dough, then make it into little balls; let rise till light; have enough boiling water in a kettle to cook them; drop the dumplings into the boiling water, cover kettle tight, let boil ½ hour; do not remove cover till dumplings are done. A little salt added to the water before putting in the dumplings improves them. Serve with sweetened milk.—*Sister Mary Wallace, Mt. Morris, Ill.*

185—Bread Dumplings.

Take 1 cup of bread sponge, 2 cups of water, 2 eggs, 1 teaspoonful of salt; mix same as for bread; let rise until light, then make into balls as large as a teacup; when very light drop into boiling water and cook until done. Serve with sweetened cream.—*Sister Josie Sloniker, Burroak, Kans.*

186—Cherry Dumplings.

Take 1 pint of sour milk, 2 eggs, a pinch of salt, ½ teaspoonful of soda sifted in 1 quart of flour; this makes a stiff batter; drop small spoonfuls into greased cups, then a layer of cherries, alternately, until the cups are ¾ full; place cups in steamer over a pot of boiling water and steam 20 minutes. Cover steamer closely to keep in steam and do not uncover until done; serve immediately with rich milk sweetened. This requires about 1½ pints of seeded cherries.—*Sister Ella Stutsman, Clayton, Ohio.*

187—Drop Dumplings with Fruit.

Boil tender 1 quart of dried fruit,—apples, peaches or any kind that is not too mushy. At mealtime add 1 quart boiling water and make dumplings as follows: 1 quart sifted flour, 1 scant teaspoonful baking powder, a pinch of salt, 4 eggs, and sufficient sweet milk to make a stiff dough, to drop with a spoon. Boil about 15 minutes, serve at once with rich, sweet-

ened milk-dip. These dumplings are also good dropped in chicken broth.—*Sister Ida Puterbaugh, Cando, N. Dak.*

188—Light Dumplings.

When you bake bread and your dough is ready to put into pans, take as much of it as you wish to make into dumplings and make it into cakes the size of biscuits. Set them aside to rise until quite light. Have ready a kettle with 1½ or 2 pints of boiling water in which you have put about a teacupful of sugar (brown is best), a pinch of salt, and a little butter or lard. When boiling briskly, put in your dumplings and cover up tightly. Boil rapidly for 15 or 20 minutes, being careful to stick them with a fork every time you remove the lid to see whether they are done. This prevents them from "dodging down." Let them boil until the water is nearly all evaporated and then *remove from the stove.* Eat while warm, with sweetened milk.—*Sister Susan Ikenberry, Mt. Morris, Ill*

189—Light Drop Dumplings.

Take 1 cup of flour, 1 egg, 1 heaping teaspoonful of baking powder, a little salt; mix with sweet milk not too stiff; drop in with potatoes and meat or sauerkraut, cover and let steam for 10 or 15 minutes.—*Sister Esther H. Sell, Roaring Spring, Pa.*

190—Dumplings and Snitz.

For the dumplings take 1 pint of bread sponge, 1 pint of fresh milk, ½ teacup of lard and mix well, then let rise well and work in cakes and lay on dough board, well floured. Let rise again. Now have a piece of ham well boiled and take ½ gallon of the broth and a quart of dried apples stewed, 2 teacupfuls of sugar and stir together and put in a baking pan. Then put in the dumplings and bake in a quick oven. This will make 15 dumplings.—*Sister Katie Replogle, Osceola, Mo.*

191—Hot Water Dumplings.

Stir quickly 1 cup of boiling water into flour, add a pinch of salt. Have plenty of flour on board, roll and cut into inch squares, drop into boiling broth as quickly as possible and cook about 15 minutes.—*Sister Alice S. Wallick, Wolcott, Ind.*

192—Apple Fritters.

Take 1 pint of sweet milk, 3 eggs, a little salt, 2 cups of flour. Beat well. Take 4 tart apples, pare, core, cut in slices,

dip in batter and fry in hot lard.—*Sister Sarah A. Sell, Newry, Pa.*

193—Apple Fritters.

Take 1 quart buttermilk, 2 eggs, 1 teaspoonful soda, and flour enough to make quite stiff. Pare the apples, cut slices around the apple ¼ of an inch thick. Put the apples in the batter and fry in hot lard till brown, then turn and brown the other side.—*Sister Eldora Thomas, Warrensburg, Mo.*

194—Apple Fritters.

Beat well the yolks of 2 eggs, add ½ pint of sweet milk, a pinch of salt, and 2 cups of sifted flour; beat until smooth and light; stir in 1 pint of pared and sliced apples and the whites of the eggs beaten to a stiff froth. Drop into boiling lard, a spoonful at a time, and take out with a skimmer; serve at once with syrup.—*Sister Annie Sell, McKee Gap, Pa.*

195—Apple Cakes.

Take 10 or 12 sour apples, according to size. Pare, cut out core, and then cut around the apple, in slices ½ inch in thickness. Now take 1 quart of flour, 2 teaspoonfuls of baking powder, a pinch of salt, 3 eggs and sweet milk to make this amount into a batter as for pancakes, but not so thin. Then take lard and fry as doughnuts, dipping the apples in the batter, covering them with it. Then fry in hot lard, eating maple syrup with them. Serve hot or cold; best hot.—*Sister Sarah A. Crowl, Nappanee, Ind.*

196—Banana Fritters.

Sift 1 cup of flour and 1 teaspoonful of baking powder into a bowl, add 1 tablespoonful of butter; rub the butter and flour together, add ½ cup of milk, 1 tablespoonful of sugar and the yolks of 2 eggs; beat the whites of the 2 eggs to a stiff froth, add the batter gradually to the whites. Peel 6 bananas, cut each one into 4 pieces, dip separately into the batter and fry in deep hot lard to a golden color; remove and lay them on paper; serve on a hot dish with sauce.—*Sister Annie Sell, McKee Gap, Pa.*

197—Frogs.

Take 2 eggs, 1 cup of milk, a little salt, and flour enough to make a stiff batter, drop into boiling lard. Serve hot with

syrup or sweetened cream.—*Sister E. M. Cobb, North Manchester, Ind.*

198—Orange Fritters.

Peel and quarter the oranges, remove the seeds and all the extra outside skin. Make a batter of 2 eggs, 1 teaspoonful of olive oil, 1 teaspoonful of sugar, 1 cup of flour, ½ cup of cold water, or sufficient to make a thin batter. Roll the quartered oranges in powdered sugar, dip them immediately into the batter and fry in hot lard.—*Sister Annie Sell, McKee Gap, Pa.*

199—Peach Fritters.

Beat 2 eggs light, then add 1 pint of buttermilk, in which a small teaspoonful of soda has been dissolved, a pinch of salt and enough flour to make a rather thick batter. Have ready peaches, peeled and sliced thin; stir these into the batter, then drop this by spoonfuls into hot lard and fry until a nice golden brown. Serve hot with maple or other syrup.—*Sister Evelyn T. Keiser, Lordsburg, Cal.*

MACARONI AND CHEESE DISHES.

200—Macaroni with Cheese.

Take 1 package of macaroni, break up in small pieces. Cover with boiling water, salt to taste, and let boil until soft. Then butter a pudding or bread pan well, cover bottom with macaroni, then sprinkle thickly with grated or chopped cheese, pepper well and put small bits of butter over top, then another layer of macaroni, then cheese, and so on until the macaroni is all used, having cheese on top. Pour over this a cup of cream or milk and bake until nicely browned. Can be prepared the same with oysters, using oysters same as the cheese.—*Sister Pearl Weimert, Heizer, Kans.*

201—Macaroni and Oysters.

Break 3 ounces (about a teacupful) of macaroni into 2-inch pieces; throw it into boiling water, and boil rapidly for 2 minutes. Drain and throw into cold water for a few moments to blanch. Use 25 oysters. Put a layer of macaroni in the

baking dish, then a layer of oysters with a dusting of salt and pepper and a few bits of butter, then another layer of macaroni and oysters, and so on until you have the dish full. Pour over the top ½ pint of cream or milk. Cover with bread crumbs and bake in a moderately quick oven for ½ hour.—*Sister J. T. Meyers, Oaks, Pa.*

202—Macaroni.

Boil ½ pound of macaroni 15 minutes; have ½ pound of cheese grated or chipped fine; place in a baking dish a layer of macaroni and then one of cheese alternately, with a little salt and pepper and bits of butter; then pour over all a teacupful of milk or cream; put in the oven and bake 30 minutes.—*Sister Bernice Ashmore, Mansfield, Ill.*

203—Baked Macaroni.

Stew macaroni in slightly salted water till tender, then make alternate layers of the macaroni and cooked hominy in a deep bake dish, season with salt, pepper, and bits of butter; nearly cover with rich milk, sprinkle cracker crumbs on top, and bake.—*Sister Annie R. Stoner, Union Bridge, Md.*

204—Crackers with Cheese.

Spread water or soda crackers with butter, then grate cheese over them, arrange in a dripping pan and place in the oven until the cheese is melted.—*Sister Catharine Yundt, Lordsburg, Cal.*

205—Cheese Fondue.

Soak 1 cup of bread crumbs in 2 cups of milk, add 3 eggs beaten lightly, 1 tablespoonful of melted butter, pepper and salt to taste, and lastly 2 cups of grated cheese. Mix all together and bake brown.—*Sister Ella Eckerle, Roanoke, Va.*

206—Cheese Entree.

Place over the fire in a saucepan 2 tablespoonfuls of butter, when it is hot add a heaping tablespoonful of flour and stir until smooth, then add ½ cup of cream or milk, salt and pepper to taste. Beat light the yolks of 3 eggs, add them with a cupful of grated cheese, remove from the fire, put in a cool place; when cold, add the whites of the eggs beaten to a stiff froth, pour into a buttered dish and bake 20 minutes, taking immediately from the stove to the table.—*Sister Jas. F. Thomas, Inglewood, Cal.*

207—French Rarebit.

In a well-buttered earthen dish, place a layer of bread buttered, next a layer of cheese cut thin, then another layer of the bread and butter, then cheese till the dish is full, leaving a layer of cheese on top; turn over this 2 cups of milk, to which 2 eggs beaten have been added. Bake 20 minutes.—*Sister Perry Broadwater, Lonaconing, Md.*

208—Welsh Rarebit.

Take and cut in small pieces ½ pound of good cream cheese, together with a piece of butter the size of a small walnut, a pinch of salt, pepper, and cayenne pepper if you wish it right hot. Put on the stove and let the above melt well together. Just before ready to use it, add 2 tablespoonfuls of good morning milk. Have a large meat dish with large square crackers (water crackers will do) placed side by side on it. Just before you are ready to serve supper, dip a spoonful of the above mixture over each cracker. They are to be served hot.— *Sister Ora Beachley, Hagerstown, Md.*

SHORTCAKES AND PUDDINGS.

209—Shortcake.

Take 1 pint of flour, 1 heaping teaspoonful of baking powder sifted together, a little salt, soften with rich sweet cream to the consistency of biscuit dough; roll out and fit in a pie pan; bake in a quick oven. When baked, split in two with a sharp knife and spread the inside with butter, then put in fruit and lay together. Serve warm with cream over it.—*Sister Sadie S. Young, Beatrice, Nebr.*

210—Strawberry Shortcake.

Take ⅓ cup of sugar, 1 egg, ¼ cup of butter or lard, ½ cup of sweet milk, ½ pint of flour, 1 teaspoonful of baking powder; do not roll; bake in a round cake tin. This makes enough for a family of 2 or 3.—*Sister L. A. Pollock, Batavia, Ill.*

211—Strawberry Shortcake.

For a shortcake, 2 hours before wanted, crush a large quart of berries with 2 cups of granulated sugar, and set away in a

cool place. For the crust, take 2 cups of flour and 1 heaping teaspoonful of baking powder sifted together, add ⅓ cup of butter and mix like meal. Add 1 cup of sweet milk, mix as little as possible and have the dough as soft as it can be handled; roll and halve the dough; put in a tin and butter to prevent the layers from sticking together; cover with the other half of the dough and bake; lift off top layer and put half the berries on; cover with top and put on the remaining berries. Serve with cream. Peaches or apricots can be used if desired instead of berries.—*Sister Emma S. Andes, Lancaster, Pa.*

212—Strawberry Shortcake.

Make a short pie crust, roll out same as for pies; make enough for 4 pie plates; bake; when done take 1 quart of strawberries, put a quart of water on them with sugar to taste, boil down to a syrup; divide into the 3 crusts and set one into the other when all is cold.—*Sister Lucy Magie, Tropico, Cal.*

213—Strawberry Shortcake.

Sift together 1 quart of flour, 2 teaspoonfuls of baking powder, 2 tablespoonfuls of sugar, and a pinch of salt; add enough sweet cream to make a soft dough, the same as for biscuit. Bake in two layers on cake pans; when done, with a sharp knife divide each layer. Then take a layer of cake and cover with sweetened berries, and so on until you have your cake completed. Serve with sweetened milk.—*Sister Ira G. Blocher, Union City, Ind.*

214—Strawberry Shortcake.

Take 1 quart of flour, 3 teaspoonfuls of baking powder, 1 teaspoonful of salt, 2 tablespoonfuls of butter, 1 pint of sweet milk, 1 cup of sugar, 2 quarts of berries. Sift flour in a bowl; add salt and baking powder, mix well; add melted butter and milk; mix thoroughly. Have ready 4 greased pie plates, put dough in and bake in a quick oven. Have berries crushed and sugared. When cakes are done, put on a plate, butter and put the berries between the layers; serve immediately.—*Sister Alice Garman, Lancaster, Pa.*

215—Strawberry Cake.

Work ½ cup of butter and 2 of sugar to a cream. Add 4 eggs, well beaten. ½ cup of milk, 3 cups of flour, and 1 heaping

teaspoonful of baking powder. Bake in flat pans, thicker than for jelly cake. Mash strawberries and sweeten them. Spread them thickly between the layers. Sift sugar over the top, and serve with or without cream.—*Sister Jennie Stouffer, Benevola, Md.*

216—Ambrosia.

Take 6 oranges, 6 bananas, peel and slice, then put in a dish a layer of oranges, sprinkle with sugar, then a layer of bananas, sprinkle with cocoanut, and so on till the dish is full. Serve with cream or a sauce.—*Sister Mary Netzley, Batavia, Ill.*

217—Apple Pudding.

Take 1 egg, 1 cup of sugar, 1 cup of sweet milk, and flour enough to make a batter as stiff as for cake, 2 teaspoonfuls of baking powder; grease a pudding dish with butter and cover the bottom with apples, pared and cut in quarters; pour over them the batter and bake until done. Serve with rich milk sweetened.—*Sister Clara Ringer, Oregon, Ill.*

218—Apple Pudding.

Take tart apples, pare, and punch out the cores, put in an earthen pudding dish, fill the holes with sugar and grate over them some nutmeg; mix in ½ pint of water 1 tablespoonful of cornstarch; pour over the apples and bake until the apples are soft. Serve hot.—*Sister Josiah Clapper, Salemville, Pa.*

219—Apple Pudding.

Fill a baking dish half full of sliced apples, pour over them a batter made of 1 tablespoonful of butter, ½ cup of sugar, 2 eggs, 1 cup of sweet milk, 2 cups of flour in which have been sifted 2 teaspoonfuls of baking powder. Serve with cream. —*Sister Annie G. Falls, Dayton, Va.*

220—Apple Pudding.

Slice pudding dish half full of apples and pour over them the following mixture: 1 cup of sugar, 1 egg, a little salt, 2 tablespoonfuls of butter, 1 cup of sour cream, 1 teaspoonful of soda or 1 cup of sweet cream, ½ teaspoonful of soda, and 1 teaspoonful of cream of tartar, nutmeg to taste, 1 pint of flour. Sauce: 2 teaspoonfuls of flour mixed with a little cold water, 1 cup of hot water, butter size of an egg, ½ cup of sugar, a lit-

tle nutmeg; boil about 15 minutes, then add 2 tablespoonfuls of sweet cream.—*Sister J. E. Price, Dallas Center, Iowa.*

221—Apple Pudding.

Pare, core, and slice 6 or 8 large apples; good cooking apples are the best. Grease your pan and put your apples in. Then make a dough of 1 cup sugar, 1 cup cream, 1 cup milk and 2½ cups flour, with 2 heaping teaspoonfuls baking powder well sifted into the flour, and pour over the apples. Then bake in a moderate oven about 1 hour. Serve with sugar and cream while warm.—*Sister Lottie E. Shick, Waterloo, Iowa.*

222—Apple Butter Roll.

Take 1 pint of bread dough, roll it out ½ inch thick, spread with apple butter, roll up, lay it on a plate; let raise a little, then place plate and roll in a steamer and steam until done. Serve with milk and sugar.—*Sister Belle Jordan, Melbern, Ohio.*

223—Apple Rolls.

Take bread dough, a little shortening, 1 egg, and flour to stiffen. Take a lump of dough size of a walnut, roll out flat and roll stewed apples in the dough. Let them rise in the bake pan and bake in a moderately hot oven. Eat with sweet dip, same as dumplings.—*Sister Amanda Maust, Meyersdale, Pa.*

224—Berry Pudding.

Take 2 eggs well beaten, 1 cup of sweet milk, 2 teaspoonfuls of baking powder mixed with flour enough to make a stiff batter and as many berries (raspberries, blackberries, or cherries) as can be stirred into the batter. Bake half an hour and serve with sugar and milk.—*Sister Emma G. Reitz, Friedens, Pa.*

225—Blackberry Flummery.

To 1 pint of blackberries add 1 pint of water, boil until tender, then add 1 cup of sugar, 4 tablespoonfuls of cornstarch, a pinch of salt; stir until it boils, flavor to taste; serve with cream and sugar.—*Sister Laura Smucker, Timberville, Va.*

226—Black Pudding.

One-half cup sweet milk, ½ cup of molasses, ½ cup of sugar, 1 cup of flour, 3 eggs, ½ teaspoonful of soda, 1 tea-

spoonful each of cinnamon and cloves. Steam 1 hour. Sauce: 1 pint of boiling water, 1 cup of sugar, 1 tablespoonful of butter, a pinch of salt, 1 tablespoonful of cornstarch dissolved in cold water. Stir all together. Let come to a boil. Season with nutmeg.—*Sister Sarah A. Crowl, Nappanee, Ind.*

227—Blanc Mange.

Place over the fire in a kettle or sauce pan, 2 quarts of sweet milk, which must be stirred frequently to prevent scorching. Into a bowl beat 2 eggs, and add a small teacupful of sugar. Into another bowl place 4 heaping tablespoonfuls cornstarch, which moisten with cold milk until it is about the consistency of cream. Add this to the beaten eggs and sugar, and stir the whole into the milk as soon as it comes to a boil. Continue stirring a few minutes, until the starch is well cooked. Remove from stove, add a teaspoonful of extract, lemon or vanilla; pour into cups which have previously been rinsed with cold water. Serve cold, with stewed or canned fruit. Cherries are suitable.—*Nannie B. Underhill, Collbran, Colo.*

228—Biscuit Pudding.

Heat to the boiling point 1 quart of water, add a piece of butter the size of a hulled walnut, stir 1 heaping teaspoonful of flour with 2 tablespoonfuls of sugar, and half a grated nutmeg together with a pinch of salt; add to the water to make it smooth; cut cold soda biscuits in two or three slices, drop in, let boil up, and serve.—*Sister Jessie J. Thomas, Butler, Ind.*

229—Bread Dough Pudding.

Take enough bread dough for a small loaf; work in it 1 egg; lay it in a thin cloth, fold over the dough; let rise until light; then have boiling water in a pot, drop it in and boil half an hour. Serve with sweetened cream and any kind of fruit desired.—*Sister J. M. Kagey, Dayton, Va.*

230—Bread Pudding.

Take bread broken fine and covered with milk; set it on the stove, where it is not too hot, to soften; remove and stir in 1 beaten egg, ½ cup of sugar, ½ cup of raisins, a pinch of salt, ⅓ cup of butter, 1 teaspoonful of ground cinnamon; bake 1 hour. Serve with sugar and cream.—*Sister Lizzie Culp, Leeton, Mo.*

231—A Hasty Bread Pudding.

Take 5 or 6 slices of light bread; lay in a deep pan: take 4 eggs, 1 teacupful of sugar; beat well together, then add 1 quart of sweet milk; pour over the bread; flavor with any flavoring to suit taste—a teaspoonful of ground cinnamon sprinkled over the top is good. Bake in a hot oven.—*Sister Rachel E. Gillett, Camp Verde, Ariz.*

232—Steamed Bread Pudding.

Take 1 quart of bread crumbs soaked in sweet milk; when soft mash with a spoon; add a little salt, 3 tablespoonfuls of flour, 3 eggs beaten well; mix and steam 1½ hours. Slice and serve with butter and sugar.—*Sister Catharine Yundt, Lordsburg, Cal.*

233—Bread Pudding.

Take 2 quarts of sweet milk, 1 quart of bread crumbs, butter the size of a walnut, 5 eggs. Put in the oven and let brown on top; then take the whites of 2 eggs, beat to a froth, add jelly and spread over top of pudding; let get brown. Serve with sweet cream.—*Sister Elsie Huff, Ft. Defiance, Va.*

234—Bread Pudding.

Take 2 eggs, 2 tablespoonfuls of sugar, 1 quart of bread crumbs, 1 quart of sweet milk, 1 tablespoonful of butter, flavor to suit the taste. Bake in a quick oven. When baked, remove from oven; cover with the well-beaten white of an egg mixed with 2 tablespoonfuls of sugar; put back in the oven to brown. Serve warm with cream.—*Sister Caleb Long, Boonsboro, Md.*

235—Brown Betty.

Roll crackers real fine, put a layer in a buttered pan, then a layer of apple sauce and a little butter, alternately a layer of crackers, then apple sauce and butter; have the last a thick layer of cracker crumbs; pour on enough to bake and put in a moderately hot oven till brown. Serve with cream and sugar.—*Sister Louisa Plum, Maryland, Ill.*

236—Charlotte Russe.

Take ½ pint of milk, yolks of 2 eggs, 3 tablespoonfuls of sugar, 1 heaping tablespoonful of gelatine; beat the milk, sugar and yolks together, then add the gelatine dissolved in cold water; let boil until creamy, using the double boiler; let cool

until it begins to get stiff, then add 1 pint of whipped cream, 2 teaspoonfuls of vanilla, and ½ cup of chopped and blanched almonds; pour in moulds lined with sponge cake or lady fingers and set on ice until stiff.—*Sister Josie Lohmiller, Pueblo, Colo.*

237—Cherry Pudding.

Take 1 cup thick milk, 1 egg, ½ teaspoonful baking soda, 1 teaspoonful salt, 1 large cup seeded sour cherries (fresh are best, but the canned will do), flour to make a rather stiff batter. Mix in earthen dish, take a large kettle, put cold water in it and set the earthen dish in, cover each, let steam for about 2 hours or until dry when picked with broom splint. Eat while warm with good milk sweetened. What is left over can be steamed again and is good.—*Sister Mattie O. Weaver, Hinkletown, Pa.*

238—Cherry Cobbler.

Take 1 quart of flour, a pinch of salt, lard the size of an egg, 1½ teaspoonfuls of baking powder, mix into a stiff batter; spread a layer of the batter in a pan, then a layer of fruit; sprinkle fruit with sugar and lay over it bits of butter, then another layer of dough, and so on until the pan is almost full; then bake in a slow oven. Serve while hot with sugar and cream.—*Sister Elizabeth Eckerle. Flora, Ind.*

239—Green Corn Pudding.

Take 1 quart of corn, 1 pint of new milk, 1 egg, butter the size of a walnut, 1 tablespoonful of flour, 1 tablespoonful of sugar, salt and pepper. Beat the egg and mix all together in a pudding dish; bake in the oven about 30 minutes. The corn should be fresh plucked and carefully taken from the cob, either by running a sharp knife through the center of the rows or by shaving the tips off and then pressing the pulp out with a blunt knife.—*Sister Nannie H. Strayer, Johnstown, Pa.*

240—Corn Pudding.

Take 1½ cups of corn meal, 1½ cups of flour, 1¼ cups of sweet milk, ½ cup of lard, ½ cup of sugar, 2 eggs, 3 teaspoonfuls of baking powder.—*Sister Kate Zug, Mastersonville, Pa.*

241—Cornstarch Pudding.

Take 1 pint of milk, whites of 3 eggs, 2 tablespoonfuls of cornstarch, 3 tablespoonfuls of sugar, and a little salt. Put milk in double cooker, and when about the boiling point add

the sugar and cornstarch wet with a little of the milk, lastly the eggs whipped to a stiff froth; beat and cook a few minutes; put in moulds and cool; serve the following sauce: Bring to the boiling point 1 pint of milk, 3 tablespoonfuls of sugar; add the beaten yolks of the 3 eggs thinned with 1 tablespoonful of milk; stir until it thickens; flavor sauce and pudding to suit taste.—*Sister Martha L. Fitz, Panora, Iowa.*

242—Cornstarch Pudding.

Take 1 quart of milk, let come to a boil, 3 large tablespoonfuls of cornstarch wet with some cold milk, sugar to taste; when boiled remove from the stove and stir in the whites of 3 eggs well beaten; turn into a large bowl to cool. Sauce: Take 1 pint of milk, let come to a boil, 1 tablespoonful of cornstarch wet with a little cold milk, yolks of 3 eggs, sugar to taste; when boiled flavor with vanilla. When cold, turn the white part into a large glass dish and pour the sauce around it.—*Sister Kate Renneker, Baltic, Ohio.*

243—Cornstarch Custard.

Take 1 pint of milk, 2 eggs, 2 tablespoonfuls of cornstarch, and 3 tablespoonfuls of sugar. Heat the milk to boiling point, mix the cornstarch dissolved in a little water with the sugar and yolks of eggs; stir in the milk and let thicken, stirring constantly. Pour this over the stiffly-beaten whites of the eggs; flavor to suit the taste, and stir very lightly, so that the whites of eggs can be distinctly seen. Serve cold.—*Sister Ida M. Ellenberger, Polo, Mo.*

244—Cottage Pudding.

Take 1 egg, 1 cup of sugar, ½ cup of milk and cream, butter the size of a walnut, 2 teaspoonfuls of baking powder, and flour enough to stiffen. Bake in a loaf. Serve with the following sauce: Take 1½ tin cups of water, ½ cup of sugar; let boil, add a small lump of butter, 1 tablespoonful of cornstarch; flavor to taste.—*Sister Anna Showalter, Lattasburg, Ohio.*

245—Cottage Pudding.

Take 2 eggs, 1 cup of sugar, ½ cup of butter or lard, 1 cup of sour cream, 2½ cups of flour, 1 teaspoonful of soda, 1 teaspoonful of cream of tartar. Mix thoroughly; bake in a long pan 20 minutes. Serve with cream or lemon sauce.—*Sister Alice Garman, Lancaster, Pa.*

246.—Cottage Pudding.

Take 3 cups of flour, ½ cup of lard, 1 cup of sugar, 1 cup of buttermilk, 1 teaspoonful of soda. Stir well, pour into a pan and bake. Serve warm with sweet milk.—*Sister Sarah A. Sell, Newry, Pa.*

247—Currant Roll.

Make a rich pie crust, using a small amount of baking powder; roll out about the same thickness as for pies, only much larger, then sprinkle with currants, then sugar, grate nutmeg over it, drop bits of butter here and there; roll up and put in a bread pan, sprinkle sugar, grated nutmeg and a pinch of salt over it; then cover with boiling water, and bake. A few raisins used with the currants improve it.—*Sister Pearl Weimert, Larned, Kans.*

248—Delicious Pudding.

Take a piece of light bread dough the size of a small bowl, cut it up fine in a pan; add 1 cup of brown sugar, 1 tablespoonful of cinnamon, 1 cup of currants or raisins, ½ cup of sour milk, 1 teaspoonful of soda, 2 or 3 eggs well beaten; mix into a smooth batter and steam 4 hours in a buttered dish.—*Sister Minnie Rexroad, Darlow, Kans.*

249—Duff Pudding.

Take 4 cups of flour, 2 pounds of suet chopped fine; add 1 cup of sugar, 1 cup of molasses, ½ pound of raisins, 1 tablespoonful of baking powder; mix together well, then put in a vessel; put some water in a kettle; let it boil, then set the vessel in the water, cover a cloth over it and put a lid on the kettle so it will be tight. Keep the duff covered with water; let water boil 30 minutes, then take out and serve with cream. Duff can be put in a cloth in the kettle instead of the vessel.—*Sister Mary Rowland, Astoria, Ill.*

250—Economy Pudding.

Save bread scraps or biscuit until you have a good dish full; have a skillet hot with several spoonfuls of lard and a bit of butter in it; pour in the bread well chipped up; let fry a few minutes; pour over milk with which has been mixed 1 egg, salt and pepper to taste, and flavored with small celery tops chipped very fine; stir all together into a mass; place in the oven and bake 15 or 20 minutes.—*Sister Mary B. Ebersole, Salem, Oregon.*

251—English Pudding.

Take 1 coffee cup each of English currants, seeded raisins, suet chopped fine, sugar, sour milk, ½ teaspoonful of soda. a little cinnamon, cloves, nutmeg, and allspice, 2 well-beaten eggs; add enough flour to make a stiff batter; pour the batter in a thin muslin sack, first dipping the sack in boiling water to prevent the pudding from sticking to the sack; have the sack large enough so the batter will not fill it full, or it will not get light; drop into a kettle of boiling water, boil or steam 2 hours. Serve hot with cherry juice or any desired dressing.—*Sister Sue Sisler, Dallas Center, Iowa.*

252—Float.

Take 1 quart of sweet milk sweetened to taste, yolks of 3 eggs beaten light; let milk come to a boil then stir in yolks with enough milk to stir easily; cook, and as you take it off stir in the whites of the eggs beaten to a froth. Flavor to taste.—*Sister Mary Reddick, Sheridan, Mo.*

253—Float.

Beat stiff the whites of 6 eggs; have ready on the fire a pint of milk sweetened and flavored with vanilla; as soon as it boils drop the beaten eggs into it by tablespoonfuls, and as soon as they become set, dip them out with a thin slice and arrange them according to fancy upon a broad dish; allow the milk to cool a little, then stir in the yolks of the eggs very gradually; when thick pour around the snowed eggs, and serve cold.—*Sister Sue Wire, Acton, Okla.*

254—Flummery.

Boil together 1 pint of juice of any kind of fruit and water; add 1 cup of sugar and 2 heaping tablespoonfuls of cornstarch; when done, stir in 1 pint of the fruit. Serve with whipped cream.—*Sister Martha L. Fitz, Panora, Iowa.*

255—Fruit Pudding.

Take 2 cups of flour, 1 cup of sweet milk, ½ cup of sugar, 1 egg, 2 tablespoonfuls of baking powder; add 1 pint fruit last. Any kind of fruit or berries that may suit the taste can be used. —*Sister Kate H. Zug, Mastersonville, Pa.*

256—Gooseberry Cobbler.

For the crust take 1 pint of sour milk, 1 teaspoonful of soda, ½ teaspoonful of salt, 2 tablespoonfuls of lard, flour

enough to make a soft dough; roll out until a little thicker than pie crust. Spread over the dough 1 quart of gooseberries; sweeten to taste. Roll the berries and crust together, place in a bread pan, pour over 1 pint of water; bake in a moderate oven ¾ of an hour.—*Sister Etta Archer, Lenox, Iowa.*

257—Graham Pudding.

Take 1 cup of sugar, 1 cup of molasses, 1 cup of sweet milk, 1 cup of raisins, ½ (scant) cup of butter, 1 cup of wheat flour, 2 cups of graham flour, 1 egg, 2 teaspoonfuls of soda, 1 teaspoonful of cream of tartar, 2 teaspoonfuls of ground cinnamon. Mix thoroughly in a pan that holds at least ¾ of a gallon; place in a steamer and steam for 2 hours. This pudding can be kept for weeks in winter, can be resteamed at any time and be just as good as when first made. Serve warm with cream or the following dressing: 2 tablespoonfuls of sugar mixed with 1 tablespoonful of flour; pour over it slowly ½ pint of boiling water, stirring constantly; let boil till clear; add butter size of a walnut, 1 teaspoonful of vanilla; pour upon slices of the pudding.—*Sister Felicia E. Shaffer, Morrill, Kans.*

258—Graham Pudding.

Take 2 cups of graham flour, 1 cup of molasses, 1 cup of raisins, 1 cup of sweet milk, 1 teaspoonful of soda, spice to taste. Steam 3 hours; eat with sugar and cream or sauce.—*Sister A. W. Hawbaker, Kenmare, N. Dak.*

259—Hard Times Charlotte.

Take 1½ pints of sweet milk, set on the fire to boil. Mix together the following: ½ large cup of sugar, 1 beaten egg, 1 heaping tablespoonful of cornstarch, ½ cup of milk, 2 tablespoonfuls of grated chocolate, a pinch of salt, blend smooth and pour gradually into the boiling milk; let simmer a few minutes, stirring all the time. Fill a large fruit dish with any kind of stale cake cut in small pieces; when the cream is nearly cold, flavor with lemon or vanilla and pour over the cake. Serve cold.—*Sister Jas. F. Thomas, Inglewood, Cal.*

260—Huckleberry Pudding.

Take 2 eggs, beat the whites separate, 1 cup of sugar, ½ cup of sweet milk, 1 tablespoonful of butter, 2 tablespoonfuls of baking powder, 2 cups of flour, 1 pint of berries put in a dish and floured well, mixing up with the hands. Do not have

berries wet when using the flour. Serve with sweetened milk. —*Sister Sadie K. Imler, Lancaster, Pa.*

261—Baked Huckleberry Pudding.

Mix 2 cups of light brown sugar, ¾ of a cup of butter, 1 cup of sour milk, 4 eggs, 1 teaspoonful of soda, 1 quart of huckleberries; make a dough as thick as for jelly cake; bake ¾ of an hour in moderate oven. Serve with hard sauce or milk.—*Sister Mahala Stoner, Aultman, Ohio.*

262—Indian Pudding.

Take ½ cup of corn meal sifted in 1 quart of boiling milk; then mix together ½ cup of molasses, ½ cup of sugar, 3 or 4 eggs, 1 pint of cold milk, 1 teaspoonful of butter; mix thoroughly and add to the boiling milk and meal, then bake 2 or 3 hours in a moderate oven.—*Sister Mary E. Towslee, Colby, Kans.*

263—La Fiesta Pudding.

Take 1 heaping pint of flour, ½ cup of sugar, ½ cup of milk, 1 teaspoonful of baking powder, 1 tablespoonful of butter; flavor with vanilla; bake in a moderate oven.—*Sister Lucy Magie, Tropico, Cal.*

264—Lemon Pudding.

Scald 1 pint of milk, into which put 1 cup of fine bread crumbs, and 1 tablespoonful of butter; let boil once, then set aside to cool a little, when add the yolks of 3 eggs beaten with ½ cup of sugar, and grated rind of 1 lemon; pour in pudding dish and bake 15 to 20 minutes; remove from the oven, spread over the top the whites of the 3 eggs beaten with ½ cup of sugar and the juice of the lemon; set in oven to brown slightly. Serve warm.—*Sister Laura Smucker, Timberville, Va.*

265—Excellent Lemon Pudding.

Take 1 quart of sweet milk, 1 pint of bread crumbs, 2 tablespoonfuls of sugar, yolks of 2 eggs, 1 lemon—grated rind and extract to taste. Frosting: Take the whites of 2 eggs beaten stiff, pulp and juice of 1 lemon, 1 tablespoonful of sugar. Set in oven till light brown. Serve cold.—*Sister Gertrude Stoner. Hutsonville, Ill.*

266—Mountain Dew Pudding.

Take 1 pint of milk, yolks of 2 eggs, 2 tablespoonfuls cocoanut, ½ cup rolled crackers, 1 teaspoonful lemon extract, and a little sugar. Bake half hour. Make a frosting of whites of 2 eggs and ¼ cup granulated sugar. Brown in oven.—*Sister Etta Eckerle, Lanark, Ill.*

267—Orange Pudding.

Peel and cut in small squares 6 oranges, sprinkle with sugar. Let stand about 2 hours. Boil 1 pint of milk, beat the yolks of 3 eggs, 3 tablespoonfuls of sugar, a heaping tablespoonful of cornstarch. Stir into the milk while boiling. Cook until thick, or till it is done. When nearly cold, pour over the oranges. Beat the whites of the eggs stiff with ½ cup of sugar. Spread over the pudding. Set in the oven in a pan of cold water and let brown lightly. The reason for putting it in a pan of water is to keep the oranges from cooking.—*Sister Mary A. Rosenberger, Covington, Ohio.*

268—An Orange Pudding.

Peel and cut in bits 4 oranges, rejecting the seeds. Sprinkle a cup of sugar over them. Boil a pint of milk, to which add the yolks of 3 eggs, well beaten, with 1 tablespoonful of cornstarch. When it thickens pour it over the fruit. Beat the whites of the eggs with a tablespoonful of pulverized sugar. Frost the pudding and brown it in the oven. You can substitute strawberries or peaches if you like.—*Sister Minnie E. Schultz, Lancaster, Pa.*

269—Orange Float.

Take 1 quart of water, the juice and pulp of 2 lemons, 1 coffeecup of sugar; boil all together; add 4 tablespoonfuls of cornstarch dissolved in a little cold water; let boil 15 minutes, stirring all the time. When cold, pour over it 4 or 5 seeded and sliced oranges. Beat the whites of 3 eggs with a little sugar, flavor with vanilla; spread over the top of the float.—*Sister Mina Colclesser, Huntington, Ind.*

270—Peach Cobbler.

Make a crust of sweet milk, lard, baking powder, salt, and flour, almost but not quite as short as for pie dough. Line a bread pan or baking dish with the dough, put in a layer of peeled and stoned peaches, sprinkle with sugar and a little

grated nutmeg. Roll out a piece of this dough and cut it into small squares and put in a layer of these; finish with another layer of peaches, over which sprinkle sugar, grated nutmeg, and a little flour. Add a few bits of butter and sufficient water to make plenty of juice. Put on a cover of the dough, with openings in the center for the steam to escape. Bake in the oven the same as chicken pie. To be served warm and eaten with rich milk and sugar. Canned peaches may be used when fresh ones cannot be obtained.—*Sister Lizzie D. Mohler, Falls City, Nebr.*

271—Peach Pudding.

Peel and cut about 1 quart of ripe peaches, put in a dish and pour over them a cup of white sugar; let a pint of milk get boiling hot by setting it in a pot of boiling water; add the yolks of 3 eggs well beaten, 1 tablespoonful of cornstarch made smooth with a little cold milk; stir all the time. As soon as thickened, pour over the fruit. Beat the whites to a stiff froth, adding a tablespoonful of sugar and spread over the top for frosting, set in the oven a few minutes to harden. Serve cold with cream. Berries or oranges can be substituted for the peaches.—*Sister Lydia Garber, Redfield, Kans.*

272—Peach Float.

Take 1 quart can of peaches from which the syrup has been drained, mash fine, add ½ cup sugar. Beat the whites of 2 or 3 eggs stiff and beat into the peaches. Bake 5 or 10 minutes; when cool serve with sugar and cream. Apples are very good served in the same way.—*Sister Frances Miller Leiter, Hade, Pa.*

273—Pineapple Pudding.

Take 1 cup of tapioca soaked over night, 1½ cups of granulated sugar dissolved in water, and cook almost to a syrup, add the juice of two lemons, 1 can of sliced pineapple chopped in pieces, the beaten whites of 2 eggs stirred in when cold.—*Sister Kate Whitaker, Red Cloud, Nebr.*

274—Prune Whip.

Cook ½ pound of choice prunes until dry and tender. Remove the stones and mash the fruit. Add ½ cup sugar, ½ teaspoonful cream of tartar, and the well-beaten whites of 5 eggs. Bake in a moderate oven 20 minutes. Serve either warm or cold with cream.—*Sister R. E. Arnold, Elgin, Ill.*

275—Prune Pudding.

Take the whites of 5 eggs beaten to a stiff froth, 1 cup of stewed prunes chopped fine, 5 tablespoonfuls of sugar; add the seed kernels chopped fine, and mix all together; put into a pudding dish, set in a pan of boiling water and bake 40 minutes.—*Sister Clara Ringer, Oregon, Ill.*

276—Prune Dessert.

Cover the prunes with water and let soak over night. In the morning add sugar to taste, and stew slowly until soft, drain, remove the seeds, cut up fine. When cold, add the juice of a lemon, and grated rind also if desired. Beat the whites of 2 or 3 eggs to a stiff froth, mix thoroughly with the prunes and serve. The juice of the prunes may be used for another dessert: Bring the juice to a boil; dissolve 2 tablespoonfuls of cornstarch in a cup of milk, add this to the juice, stir till it thickens, remove from the fire, add the juice of a lemon, pour into cups to cool. Serve in the cups with milk or cream.—*Sister Adaline Hohf Beery, Huntingdon, Pa*

277—Raisin Pudding.

Take 3 cups of flour, 1 pound of raisins, 2 eggs, 1½ cups of suet, 2 teaspoonfuls of baking powder, 1½ cups of sugar and milk enough to make a stiff batter. Tie loosely in a cloth and drop in boiling water. Boil from 1½ to 2 hours, or spread a cloth on a steamer, and pour the pudding on it.—*Sister Sue Runk, Rockhill Furnace, Pa.*

278—Raspberry Pudding.

Take 2 eggs, 1 cup of sugar, 1 pint of sour milk, 1 teaspoonful of soda; beat well together, thicken with flour about as thick as cake batter; grease a baking pan, put in a layer of the batter, then a layer of the fruit, and so on; bake in a slow oven. Serve warm with cream.—*Sister Ida B. Hamilton, New Castle, Ind.*

279—Raspberry Pyramid.

Wash ½ pint of good hard rice, put it into a quart of milk and cook in a double boiler till the rice is quite soft, season with ½ teaspoonful of salt; then while hot spread on a large plate ¼ of an inch thick and cover this with ripe raspberries; sprinkle with sugar, then another layer of rice and berries, making each layer smaller than the preceding one, so as to form

a pyramid; let it stand until quite cold. Serve in perpendicular slices with sweetened cream or milk.—*Sister Hannah Ziegler, Royersford, Pa.*

280—Rhubarb Tapioca.

To 1 pint of chopped rhubarb add 2 dozen cooked prunes, ¼ cup of prune juice and ½ cup of sugar; boil for 5 or 10 minutes, then add ½ cup of any quick-cooking tapioca which has first been soaked for half an hour in ¾ cup of cold water; cook until the tapioca looks transparent. Serve either hot or cold with sugar and cream.—*Sister S. S. Blough, Pittsburg, Pa.*

281—Rice Pap or Pudding.

Take 2 quarts water, ½ teacupful rice, 1 teacupful flour, 1 egg, 2 quarts rich milk and ½ teaspoonful of salt. Boil rice in water till nearly dry, then have your milk boiling, and pour the rice into the milk. Keep back 1 teacupful milk, and make a batter of flour, egg, and milk; add salt and stir in batter. Stir till it comes to a boil, and it will be ready to eat with sugar. Maple sugar is fine if you have it.—*Sister Sadie Lichty, Waterloo, Iowa.*

282—Ricé Pudding.

Take 1 cup of rice, wash and scald, but do not boil; let stand ½ hour, drain, then add 1 cup of sugar, 1 cup of raisins, 1 quart of sweet milk; flavor with nutmeg. Bake in oven until rice is done.—*Sister Mary Netzley, Batavia, Ill.*

283—Silver Pudding with Gold Dressing.

Take 4 tablespoonfuls of cornstarch dissolved in cold water, pour on enough boiling water to make a thick starch; beat the whites of 4 eggs to a stiff froth and stir in the starch while hot so as to cook the eggs. Dressing: Take the yolks of 4 eggs, ½ cup of sugar, 1 teaspoonful of vanilla; let come to a boil, then put in a separate dish and let cool. After the starch is dished in sauce dishes, serve the Gold Dressing.—*Sister Lizzie E. Smith, Morrill, Kans.*

284—Snow Cream.

Heat a quart of thick, sweet cream; when ready to boil, stir into it 3 tablespoonfuls of cornstarch blended with some cold cream; sweeten to taste. Allow it to boil gently, stirring for 2 or 3 minutes; add quickly the whites of 6 eggs beaten to a

froth. Do not allow it to boil up more than once after adding the eggs. Flavor with any desired flavoring.—*Sister Sara Reese Eby, West Elkton, Ohio.*

285—Spanish Cream.

To 1 quart of milk add ¾ of a box of gelatin dissolved slowly over the fire; then beat light the yolks of 3 eggs, 6 tablespoonfuls of sugar, vanilla to taste, add to the milk, let come to a boil; then beat the whites with 2 tablespoonfuls of sugar; pour the custard into the whites, stir well together and set away to cool.—*Sister Annie R. Stoner, Union Bridge, Md.*

286—Suet Pudding.

Take 1 cup of suet chopped fine, 1 cup of raisins, 1 cup of brown sugar, 1 cup of milk, 1 pint of flour, 1 teaspoonful of baking powder; steam 3 hours. Sauce: Take 2 tablespoonfuls of flour, 4 tablespoonfuls of sugar, 2 tablespoonfuls of butter, water to make as thin as desired.—*Sister M. E. Wise, Myrtlepoint, Oregon.*

287—Suet Pudding.

Take 1 cup suet, 1 cup molasses, 1 cup sweet milk, 3 cups flour, 1 cup raisins, 1 teaspoonful soda, 1 teaspoonful salt, and spice to suit taste. Steam about 3 hours. Sauce for same: Take a small teacupful of water, and ½ pint maple sugar. Let simmer. Remove the scum. Take 4 tablespoonfuls butter, mixed with a level teaspoonful of flour, and 1 teaspoonful grated nutmeg. Boil a few moments and serve with pudding while warm.—*Sister Susie M. Brallier, Johnstown, Pa.*

288—Suet Pudding.

Take ½ cup of New Orleans molasses, ½ cup of chopped suet, ½ cup of raisins cut fine, ½ cup of sour milk, ½ teaspoonful of soda, 1 cup of flour; mix and steam. Sauce: Take 1 pint of water, 1 cup of sugar, 1 tablespoonful of vinegar, 1 tablespoonful of cornstarch, a lump of butter, vanilla to flavor; bring to a boil, then let slightly cool. Serve pudding warm with sauce.—*Sister Agnes K. Landis, Richland, Pa.*

289—Suet Pudding.

Take 4 eggs, 1 cup of milk, ½ cup of New Orleans molasses, ½ cup of suet chopped fine, 1 teaspoonful salt, 2 teaspoonfuls of baking powder in 3 small cups of flour, cloves,

cinnamon, nutmeg, and as much citron and raisins as you like. Steam 2 hours. Sauce: ½ cup of butter, 2 cups of sugar, ½ cup of boiling water, nutmeg or brandy to flavor. Beat well together. Serve hot.—*Sister Mary Kinsley, Elkhart, Ind.*

290—Suet Pudding.

Take 1 cup suet chopped fine, 1 cup sorghum, 1 cup raisins seeded, 1 cup sour milk, 3 cups flour, 1 scant teaspoonful soda, a little salt. Put pudding in bag, steam 3 hours. Dressing: 1 pint water, 1 tablespoonful butter, 1 cup sugar; flavor with cinnamon; thicken with tablespoonful of cornstarch.—*Sister C. S. Eisenbise, Sabetha, Kans.*

291—Tapioca Pudding.

Soak 4 tablespoonfuls of tapioca in a little water over night or 2 hours; boil 1 quart of milk and pour over the tapioca while hot; when cool add ½ cup of sugar, 1 whole egg and the yolks of 2 eggs well beaten; bake; when done, beat the whites of the 2 eggs with 2 tablespoonfuls of sugar and spread on top.—*Sister S. M. Romig, Fostoria, Ohio.*

292—Tapioca Pudding.

Take 1 teacupful of tapioca soaked 2 hours in 1 pint of milk. Then add a pinch of salt, sweeten to taste, and 1 egg beaten to a froth. Then boil till tender. Flavor to taste. It may be served warm or cold with sugar and cream.—*Sister Mary E. Halderman, Morrill, Kans.*

293—Tapioca Pudding.

Take 3 tablespoonfuls of tapioca, 1 quart of sweet milk, a little salt, 1 tablespoonful of butter, 2 eggs well beaten, sugar and flavoring to taste; mix tapioca with half of the milk, cold, put on fire and let boil until it thickens, then put in baking dish and add the rest of the milk, butter, eggs, sugar and flavoring; bake a nice brown.—*Sister C. N. Huff, Amsterdam, Va.*

294—Tapioca Pudding.

Soak 3 tablespoonfuls of tapioca over night in enough water to cover it; in the morning boil 1 quart of milk with the soaked tapioca and ⅔ of a cup of sugar; add a pinch of salt and cook for 10 minutes in a double boiler. Remove from the fire;

thoroughly beat the yolks of 3 eggs and add to the tapioca, stirring rapidly for 5 minutes to prevent curdling. Flavor with vanilla and pour into a pudding dish. Beat the whites of the eggs to a stiff froth and pour over the top of the pudding; sift sugar over it and brown a few minutes in the oven. Serve cold.—*Sister H. I. Buechley, Carlisle, Ark.*

295—Vanilla Snow.

Cook 1 cup of rice in a covered dish to keep it white. When nearly done add 1 cup of cream, a pinch of salt, the beaten whites of 2 eggs, and 1 cupful of sugar; flavor with vanilla. Pile in a glass dish and dot with jelly. Serve with sugar and cream.—*Sister Etta Crumpacker, Roanoke, La.*

296—Vanilla Cream.

Take ½ pint of milk, 2 eggs, 2 tablespoonfuls of sugar; beat the eggs and sugar together; add to the boiling milk, stir till thick; do not allow it to boil; flavor with vanilla. Serve cold on sliced oranges, bananas, peaches or apricots.—*Sister Emma S. Andes, Lancaster, Pa.*

297—Velvet Cream.

Dissolve ½ package of gelatin in 1½ cups of water. Add 1½ cups of sugar. Set over the fire long enough to dissolve. When cool add ¾ pint of cream previously whipped and flavor with vanilla to suit the taste.—*Sister I. M. Englar, Union Bridge, Md.*

298—Whipped Cream.

Take 1 pint of sweet cream well beaten; add the whites of 2 eggs; beat very hard; sweeten and flavor to taste and serve in dessert.—*Sister Mary Rowland, Astoria, Ill.*

299—The Winter Pudding.

An excellent winter pudding may be made as follows: A cupful of finely-picked or chopped suet, kept cool, or it will not work right, 1 cup of any kind of sugar, 3 eggs well beaten, ¼ cup of sweet milk, a teaspoonful each of ground cinnamon and cloves, 2½ cupfuls of flour, a teacupful of raisins and 1 cupful of currants, 2 full teaspoonfuls of baking powder, and a teacupful of bread crumbs. Put in a pan the suet, the sugar and the bread crumbs, pour the milk over this and mix thoroughly. Then stir in the eggs and the fruit and all the other

ingredients. Lastly stir in the baking powder with a half teacupful of flour. Mix thoroughly. Put in a well-greased pan, set in a steamer, over boiling water, cover tightly, and steam for 2½ hours, or till a broom splint will come out clean when the pudding is tested. For the sauce melt together in a pan a cupful of sugar, 3 or 4 tablespoonfuls of butter, 3 tablespoonfuls of flour; when these are not only melted, but hot, pour over all a quart of boiling water, and flavor with lemon or vanilla. The pudding left over can be resteamed as long as it lasts. This has been thoroughly tried and is excellent as a cold weather dish.—*Sister Ada L. Early, Elgin, Ill.*

300—Woodford Pudding.

Take 1 cup of jam, 1 cup of sugar, 2 cups of flour, ½ cup of butter, 1 teaspoonful of soda dissolved in ¾ of a cup of sour cream, a little nutmeg, cinnamon and cloves. Bake slowly and serve with a sauce.—*Sister Nora B. Hufford, Rossville, Ind.*

301—Woodford Pudding.

Take 3 eggs, 1 cup jam or preserves (it is best to use something with small seeds, such as gooseberries or raspberries), ½ cup sugar, ½ cup butter, 1½ cups flour, 1 teaspoonful soda dissolved in 3 teaspoonfuls of sour milk. Flavor with vanilla, cinnamon and nutmeg, and bake slowly. Sauce: 1 cup sugar, butter size of an egg, 1 tablespoonful flour, 1 cup boiling water. Flavor with vanilla. Pour the sauce over the pudding and serve while warm.—*Sister Sallie Shirkey, Rockingham, Mo.*

BREAKFAST DISHES.

302—Bread Griddlecakes.

Soak dry bread in milk until soft, add flour, soda, and eggs; fry the same as other griddle cakes.—*Sister M. C. Whitesel, Wayside, Wash.*

303—Bread Pancakes.

Take bread that has become dry and cut it in small pieces in a dish and cover with sour milk or buttermilk. Let stand over night, and mash up fine in the morning. Put in 1 egg and add 1 teaspoonful of soda, 1 cup of flour, and salt. Don't have too thin, and bake as pancakes.—*Sister Libbie Hall, Batdorf, Ohio.*

304—Buckwheat Cakes.

Take ½ of a yeast cake, 1 quart of warm water, and enough buckwheat flour to make a thin batter. Let set over night in a warm place and in the morning add ½ teaspoonful of soda and salt. Bake on a hot griddle. Some add to the buckwheat flour a small quantity of wheat flour.—*Sister Galen B. Royer, Elgin, Ill.*

305—Corn Cakes.

Take 1 pint of buttermilk, 1 egg, butter the size of a hulled walnut, ½ teaspoonful of soda, a pinch of salt, corn meal enough to make a soft batter. Bake on a griddle well greased with lard. This can be baked in one pan, and makes a nice pone.—*Sister Eleanor Booth, 326 W. James St., Lancaster, Pa.*

306—Corn Cakes and Puddings.

Take 2 cups of buttermilk, 1 teaspoonful of salt, 1 large teaspoonful of soda, ½ cup of flour, 1½ cups of corn meal. Mix thoroughly and bake on a hot griddle as served. Puddings to be eaten on the cakes: Put the required amount of puddings in a frying pan on the back of the stove to melt. When soft break in an egg and stir well. Cook for 5 minutes, stirring often. Take from the stove, heap the puddings in one side of the pan and hold so that the grease will run to the other side. Dip out the grease with a spoon. Return to the stove, add enough water to make rather thin and cook for a few minutes. Puddings prepared in this way are much more healthful than when the grease is left in.—*Sister M. Jane Stauffer, Polo, Ill.*

307—Corn Cakes.

Put 1 cupful of bolted corn meal into a large bowl, pour over it enough boiling water thoroughly to moisten the meal, thin with cold water to an ordinary thin batter; add ½ teaspoonful of salt, 2 tablespoonfuls of flour, the yolks of 2 eggs, and last the whites of the eggs beaten very stiff, and lightly beaten into the batter. Bake on a hot griddle.—*Sister Annie Saylor, Meyersdale, Pa.*

308—Corn Cakes.

Scald 1 pint of corn meal with enough boiling sweet milk to stir, let it cool, add 2 well-beaten eggs, 1 teaspoonful of baking powder and ½ cup of flour. Stir all together; if not thin enough for the batter, thin with sweet milk. Bake on a hot griddle.—*Sister Bernice Ashmore, Mansfield, Ill.*

309—Flannel Cakes.

Take 2 cups of flour, 3 eggs, buttermilk to make a good batter; put butter the size of a hulled walnut in a tin cup on the stove to get hot, then add 1 teaspoonful of soda and a little boiling water; add this to the batter, and bake on a hot, well-greased griddle; heap the cakes up in a deep dish to keep warm and serve.—*Sister Salina Kimmel, Morrill, Kans.*

310—Hominy Cakes.

Take 2 cups of cold, boiled hominy, 1 egg, 1 teaspoonful of salt, ⅓ cup each of sweet milk and flour. Mix well, and form into cakes, ½ inch thick. Fry in a hot frying pan, with a spoon, using just enough grease to prevent the cakes from sticking to the pan. Cover while frying so that they will cook through.—*Sister M. Jane Stauffer, Polo, Ill.*

311—Pancakes.

Take 2 pints of buttermilk, 2 well-beaten eggs, 1 teaspoonful of soda, a little salt, then add enough flour (graham, buckwheat or wheat flour) to make a batter.—*Sister Katie Moore Strickler, Ivester, Iowa.*

312—Pancakes.

Take 2 eggs, 2 cups of sour milk, 1 tablespoonful of sugar, 5 teacupfuls of flour, and 1 teaspoonful of soda. Beat the eggs, and add them to the milk, sugar, and butter, which should be melted; stir the mixture into the flour; dissolve the soda in 3 tablespoonfuls of hot water and add, last thing, to the batter. Have a deep pan of boiling fat and drop the batter into it in small spoonfuls, having first dipped the spoon in water or milk. Cook about 5 minutes.—*Sister Nannie H. Strayer, Johnstown, Pa.*

313—Rice Pancakes.

Take 2 cups of cooked rice, 1 cup of graham flour, 1 cup of white flour, 1 cup of sour cream with 1 cup of sour milk, or 2 cups of sour milk with a small piece of butter added, 1 teaspoonful of soda, 1 teaspoonful of sugar, 1 teaspoonful of salt, and 3 eggs beaten separately. Bake on a griddle.—*Sister Amanda Brown, Whitewater, Ind.*

314—Breakfast Toast.

Mix 1 tablespoonful of sugar, a little salt, 1 tablespoonful of flour and 2 well-beaten eggs in ½ pint of sweet milk. In

this mixture dip slices of bread and fry them on a buttered griddle until they are a light brown on each side.—*Sister Emma A. Miller, Sharpsburg, Md.*

315—Wholesome Toast.

Save all your bread crumbs, broken bits of bread and dry crusts. Put them on pie tins in a very moderate oven until thoroughly dried and a golden brown. Put all in a pan and crush fine with a wooden potato masher. Put 4 heaping teaspoonfuls in a dessert dish, cover with hot milk in which a little salt has been sprinkled. It may be eaten with sugar, but is more wholesome without. If you do not wish to use at once, put in a bag in a dry place until wanted. As it contains no moisture, it will keep indefinitely. This makes a pleasant change from oatmeal and other cereals.—*Sister Adaline H. Beery, Huntingdon, Pa.*

316—Milk Toast.

For 1 large dish of toast, take 2 slices of bread, toast brown, sprinkle with sugar; let 1 quart of milk come to a boil, then pour it over the bread and serve.—*Sister Barbara Johnson, Roaring Spring, Pa.*

317—Milk Toast.

Take 3 slices of bread, toast to a light brown; take 3 pints of fresh milk, heat it till it comes to a boil, add a pinch of salt and a tablespoonful of sugar; put the bread in a dish, pour over it the hot milk. Let it stand a few minutes before serving.—*Sister Ida M. Nelson, Kearney, Nebr.*

318—Waffles.

Take 1½ pints of wheat flour, ½ pint of graham flour, 1 pint of sour cream, 1 pint of buttermilk, 2 eggs, 2 teaspoonfuls of baking powder, 1 teaspoonful of soda, a pinch of salt, and 1 teaspoonful of sugar. Bake on waffle irons.—*Sister Belle Rihard, Altoona, Iowa.*

319—Waffles.

Take 3 eggs, 1 quart of sour milk, 1 teaspoonful of soda, a pinch of salt, and 2 tablespoonfuls of melted butter; beat the yolks of the eggs thoroughly, stir in the milk, add the butter and soda, and last the whites of the eggs beaten stiff. Use enough flour to make it drop nicely from a spoon; have the

waffle iron well greased (grease it every time you remove a waffle). Serve the waffles in layers with butter and sugar between them. This proportion will be sufficient for 6 persons. *Sister Mary Griffith, Mastersonville, Pa.*

320—Granula.

Get good graham flour, take pure spring or soft water, nothing else, and knead to a stiff dough. Roll and mould as for biscuit (not as thick). Bake thoroughly in a hot oven. When well done, or *over* done, remove and cool, then cut each piece in halves and put back in a warm baker and dry to a crisp, not brown or burnt. A yellow brown will not hurt. Now crush or break in small bits and grind them as you would coffee. You now have one of the best health foods known. It can be served in various ways. Soaked in good, rich milk is the best way to eat it. Some like to add a little sugar, some a little salt (but don't add salt when you bake it, it spoils the flavor). Some eat it with fruit. It makes a nice cold Sunday dish and is always ready. It can be used in puddings and mixed with bread for dressings. We have made and used this hygienic food for 23 years, and know its merits. The biscuits, or graham crackers, warm from the oven, well baked, with crispy crust, make a delightful bread. We have a small hand mill to grind them. If you cannot get good graham flour, if it is too rough with bran, add a little white flour, or sift the coarsest bran out. Graham made of white wheat is best.—*Sister Amanda Witmore, McPherson, Kans.*

321—Graham Gruel.

Take 1 quart of boiling water, 1 cup of graham flour, ½ cup of sweet cream or rich milk, salt; stir the flour smooth with a little cold water. Stir into the boiling water and cook rapidly about 30 minutes; add the milk or cream just before taking from the fire. Serve with sugar.—*Sister S. Z. Sharp, Plattsburg, Mo.*

322—Graham Mush.

Take 2 quarts of water, 1 pint of graham flour, 1 teaspoonful of salt. Have the water boiling and stir in the meal briskly with an egg beater, boil 15 minutes, and serve with rich milk and sugar either hot or cold.—*Sister Catharine Wampler, Dayton, Va.*

323—Graham Mush.

Sift graham meal into boiling salted water, stirring briskly until quite stiff. Serve with sugar and cream or with butter and syrup. This mush is much improved by removing from kettle and steaming from 1 to 3 hours; eat cold or slice and fry like corn meal mush.—*Sister Minnie C. Christopher, Warrensburg, Mo.*

324—Graham Mush.

Take boiling water, salt to taste, make a mush by stirring in good graham flour, boil 5 minutes, stirring constantly to keep from sticking. Serve warm or cold with sugar and cream.—*Sister Lizzie Bagwell, Bremen, Ohio.*

325—Good Fried Mush.

Put lard or suet in a pot kept for this purpose, enough to cover the mush. Have a wire bucket or kettle. Slice your mush, place it in your wire kettle, not too much at a time. Now have the lard very hot; then put mush in. When brown enough lift it and let it drip a moment. Repeat until you have enough for your meal. Be sure to keep your lard hot enough. This is quicker done and much better than to fry in a pan.—*Sister Daniel Vaniman, McPherson, Kans.*

326—Breakfast Mush.

Put 1½ cups of water, 1½ cups of sweet milk, a piece of butter the size of an egg, and salt to taste, in a pan. Let come to a boil, then stir in corn meal to make a soft mush easily dropped with a spoon; cook a few minutes, then add 2 eggs, beat well, cook a minute or two longer. Have the pancake griddle hot, with a liberal supply of butter and meat fryings melted. Drop the mush in by the spoonful and fry brown on both sides. Serve hot.—*Sister Susie Forney Puterbaugh, Kidder, Mo.*

327—Fried Bread.

Slice stale bread. Take 1 egg, beat it well, add a pinch of salt and ¼ cup of cold water; dip the slices in the batter and fry in hot lard or butter.—*Sister Kate Royer, Celina, Ohio.*

328—Fried Bread.

Beat 1 egg to a froth. Pour into this 1 teacupful of sour cream or milk into which a pinch of soda has been

stirred; then add a little salt and stir all well together. Put a lump of butter, suet or drippings in the frying pan, and let it get red-hot. Take bread scraps or slices of bread, not less than three or four days old, and dip in the batter. Fry a nice brown on both sides and serve with hot sugar syrup.—*Sister Martha E. Lear, Farmersville, Ill.*

329—Fried Bread Using Eggs.

Slice the bread about 1 inch thick. Take 6 eggs, 1 cup of sweet cream, 1 teaspoonful of salt; beat to a batter; then dip the slices of bread in the batter, and fry a light brown in hot butter. —*Sister Laura Anglemyer, Huntington, Ind.*

330—Fried Bread.

Slice the bread about 1 inch thick. Take 1 quart of hot water, 1 tablespoonful of sugar; dip the bread in the hot water, put in a hot pan with melted butter and fry a light brown on both sides.—*Sister Laura Anglemyer, Huntington, Ind.*

BREADS—WARM AND COLD.

331—Biscuit.

Take 1 cup sweet cream, 2 cups sweet milk, 3 teaspoonfuls of baking powder and a pinch of salt. Mix baking powder and salt first in flour. Then add cream and milk and as much flour as will make a dough stiff enough to roll out on board. Mix as little as possible. Cut out and bake at once, in hot oven, to a light brown.—*Sister Mate W. Krieghbaum, South Bend, Ind.*

332—Good Biscuits.

To 1 quart of flour add a level teaspoonful of soda, the same of salt; about ¼ teaspoonful of baking powder. Sift together and add 1 large tablespoonful of lard. Mix thoroughly with the hand. Into this stir, with a spoon, about 2 cups of sour milk or enough to make a soft dough. Roll to less than ½ inch and bake in a quick oven. In case the milk is very sour, use a little more soda.—*Sister Mattie Mohler, Warrensburg, Mo.*

333—Biscuits without Shortening.

Take 1 quart of sifted flour, 1 teaspoonful of salt, 1½ pints of sour cream, in which stir 1 teaspoonful of soda; bake in a hot oven.—*Sister E. Hodgden, Huntington, Ind.*

334—Cream Biscuits.

Sift 1 quart of flour with 1 heaping teaspoonful of baking powder, add 1 teaspoonful of salt, and cream to make a soft dough; mix well, roll thin, cut in biscuits, bake in a very hot oven.—*Sister Mamie Viney, Bath, Ind.*

335—Drop Biscuits.

Take 1 pint sour milk, lard the size of an egg, 1 scant teaspoonful of soda, ½ teaspoonful baking powder, ½ teaspoonful salt, and flour enough to stir as thick as you can with a spoon. Grease your pan or muffin rings and drop 1 tablespoonful at a place.—*Ida Wampler Mohler, Leeton, Mo.*

336—Maryland Biscuits.

Take 5 pints flour, 1 teacupful of lard, a reasonable amount of salt, 3 teaspoonfuls of baking powder, ½ pint milk, 1 pint water, and beat hard with a rolling pin ½ hour. Make out by hand in small biscuits, and stick with a fork several times. Bake in hot oven.—*Sister Mary A. Weybright, Double Pipe Creek, Md.*

337—Sweet Biscuit.

Take 3 eggs, 1 cup of sweet milk, 1½ cups of sugar, 1 cup of lard or butter, and 4 teaspoonfuls of baking powder. Bake in a quick oven.—*Sister Jennie Nicholson, Hillsdale, Pa.*

338—Tea Biscuits.

Sift together 1 quart of flour, 2 teaspoonfuls of baking powder and ½ teaspoonful of salt. Beat with 1 pint of sweet cream and bake in a hot oven.—*Sister Sue Sisler, Dallas Center, Iowa.*

339—Graham Biscuits.

Dissolve 1 heaping teaspoonful of soda in a pint of thick milk, stir into this with a spoon enough sifted graham flour to make a rather stiff batter, just so that the biscuits can be easily dropped by spoonfuls on the tin a few inches apart; bake about 15 minutes in a hot oven—*Sister Sallie G. Kline, Richland Station, Pa.*

340—Graham Biscuit.

Take 2 cups of graham flour, 1 cup of white flour, 1 cup of sweet milk, 2 tablespoonfuls of sugar, 4 tablespoonfuls of

yeast, ½ teaspoonful of salt. Let rise very light, then work in 1 tablespoonful of butter, ½ teaspoonful of soda; cut out as for other biscuits, and bake.—*Sister J. E. Price, Dallas Center, Iowa.*

341—Corn Gems.

Take 1 cup of corn meal, 1 cup of flour, 1 cup of sweet milk, ½ cup of lard or butter, ½ cup sugar, 2 eggs, 2 teaspoonfuls of baking powder, ½ teaspoonful of salt. Stir eggs, sugar and butter together.—*Sister W. J. Swigart, Huntingdon, Pa.*

342—Graham Gems.

Take 1 egg beaten lightly, 1 tablespoonful of shortening, 2 tablespoonfuls of sugar, a little salt, 1 tablespoonful of soda dissolved in boiling water in a pint cup; then fill the cup with sweet milk, stir all together, then add 2 cups of graham and ½ cup of white flour; bake in gem pans.—*Sister Sadie S. Young, Beatrice, Nebr.*

343—Breakfast Gems.

Take 1 cup of sweet milk, 1 egg, 1 teaspoonful of salt, 1½ cups of flour, 1 teaspoonful of baking powder, beat together 5 minutes. Bake in gem pans 15 minutes.—*Sister Josie Sloniker, Burroak, Kans.*

344—Graham Gems.

Take 1 pint of graham flour, 1 pint of white flour, 2 teaspoonfuls of baking powder, a little salt (about what you can hold between thumb and first finger); sift all these together; add 1 egg well beaten, 1 teaspoonful of shortening, and 2 cups of sweet milk; heat the gem pans and keep them where they will remain very hot while putting the batter in them. Bake in a quick oven.—*Sister Hattie Yoder Gilbert, Daleville, Va.*

345—Graham Gems.

Take 1½ cups of sour milk, ½ teaspoonful of salt, 1 teaspoonful of cream of tartar, 1 teaspoonful of lard, 2 tablespoonfuls of sugar, ½ cup of wheat flour, 3 cups of graham flour sifted, or if sweet milk is used instead of sour, take 1 teaspoonful of baking powder instead of the cream of tartar and soda. Bake in gem pans in a hot oven.—*Sister Annie R. Stoner, Union Bridge, Md.*

346—Graham Gems.

Mix 2 tablespoonfuls of butter to a cup of cream, add 1 tablespoonful of sugar and 2 eggs, stir well; add 1 cup each of graham and white flour, a pinch of salt, and 2 teaspoonfuls of baking powder; stir this into a smooth batter with sweet milk. Bake in well greased gem pans in a hot oven.—*Sister Laura Smucker, Timberville, Va.*

347—Graham Gems.

Take 1 cup of white flour, 1 cup of graham flour, 1 teaspoonful of baking powder, 1 cup of milk, a piece of butter the size of a walnut, melted, a little salt, ½ cup of sugar, 1 egg. Bake.—*Sister Mary E. Shafer, Trotwood, Ohio.*

348—Graham Gems.

Take 1 pint of buttermilk, 1 egg, ½ cup of sugar, 1 teaspoonful of soda, 3 tablespoonfuls of butter, a pinch of salt, graham flour enough to make a stiff dough. Bake in a hot oven.—*Sister Esther H. Sell, Roaring Springs, Pa.*

349—Oatmeal Gems.

Take 1 pint of oatmeal soaked over night in sweet milk, add the yolks of 2 well-beaten eggs, 2 tablespoonfuls of sugar, a little salt; add the whites beaten to a stiff froth. Bake in hot gem pans 20 minutes.—*Sister Margaret Bricker, Downsville, Md.*

350—Whole Wheat Gems.

Mix 1 heaping teaspoonful of baking powder in 1 pint of whole wheat flour; add the yolks of 2 eggs, 1 tablespoonful of butter or fresh lard, 1 teacupful of sweet milk, a pinch of salt; then add last the beaten whites of the 2 eggs. Bake at once in a hot oven about 20 minutes.—*Sister S. Cassie Hoover, Bradford, Ohio.*

351—Breakfast Muffins.

Beat 1 egg, add to it 1 cup sweet milk, 2 tablespoonfuls sugar (granulated is best), and a large pinch of salt. Stir well, then sift into it 2 heaping teaspoonfuls of baking powder mixed with 2 cups of flour. Mix, and if batter is not stiff, add a little more flour. Lastly, stir into it a lump of butter size of an egg, which has been previously melted. Bake in hot oven 15 minutes. This quantity will make 12 muffins.—*Sister Lillie B. Cassell, Washington, D. C.*

352—Buttermilk Muffins.

Take 2 eggs, 1 quart of buttermilk, 1 teaspoonful of soda dissolved in 1 tablespoonful of hot water, 1 teaspoonful of salt, flour enough to make a good batter. Beat the eggs well, add them to the buttermilk, then add the flour, salt, and soda. Pour in muffin pans and bake in quick oven.—*Sister Fannie Michael, Greenland, W. Va.*

353—Corn Muffins.

Take 1 egg, 1 tablespoonful of sugar, 1 pint of sour cream, 1 cup of corn meal, ½ cup of wheat flour and 1 scant teaspoonful of soda. Drop into hot muffin rings and bake in a quick oven.—*Sister Emma G. Reitz, Friedens, Pa.*

354—Dyspeptic Muffins.

Take 1 egg, 1 cup of sweet milk, 1 tablespoonful of sugar, 1 scant teaspoonful of baking powder, 1 pint of flour. Drop in gem pans and bake 20 minutes in a hot oven.—*Sister Grace M. Hileman, Elgin, Ill.*

355—Muffins or Turnovers.

Take 1 tin of flour, 1 tin of boiling water poured on flour and mixed; stir in 4 or 5 eggs according to size, salt. The batter will not be smooth. Drop by spoonfuls in boiling hot lard, eat while warm with molasses.—*Sister Mattie O. Weaver, Hinkletown, Pa.*

356—Muffins.

Take 2 cups of buttermilk, 1 teaspoonful of soda, 2 eggs, 1 teaspoonful of salt, flour enough to make a smooth batter. Pour through a funnel into hot lard and fry in rings. Serve with maple syrup.—*Sister May Hoover, Webster, Ohio.*

357—Muffins.

Take 1 cup of flour, a pinch of salt, 1 cup of sweet milk, 1 egg, 1 level teaspoonful of baking powder. Bake in gem or muffin tins and serve with maple or sugar molasses.—*Sister Mary E. Towslee, Colby, Kans.*

358—Pop Overs.

Take 1 scant pint of milk, 2 eggs, 1 teaspoonful of soda, a pinch of salt, flour to make stiff enough to fry in hot lard.—*Sister Malinda S. Geib, Mastersonville, Pa.*

359—Tea Rolls.

Take a piece of bread dough, roll out an inch thick, brush over with melted butter and cover thick with sugar and cinnamon; commence at one side and roll up; then cut in pieces an inch thick, lay in a well-buttered pan as biscuits and bake 20 minutes.—*Sister Annie G. Falls, Dayton, Va.*

360—Cinnamon Rolls.

Take a piece of light bread dough, roll out until ½ inch thick, spread with butter, sprinkle thickly with sugar and cinnamon; roll up and cut across one end into slices 1 inch thick. Let rise until quite light, then bake in a moderate oven.—*Sister Mary E. Towslee, Colby, Kans.*

361—Cinnamon Rolls.

When baking bread, and it is ready to mould in the pans, take out dough the size of a medium-sized loaf; mix into it 1 cup of sugar, butter the size of an egg; add more flour and knead smooth; then roll down to about 1 inch thick, spread over with butter, sugar and cinnamon; then make into a roll, slice in cakes about one inch thick, and place them in a baking pan close together; let rise very light; again spread over with butter, sugar and cinnamon. Bake quickly as light buns.—*Sister M. Lizzie Demmy, Astoria, Ill.*

362—Cinnamon Rolls.

Take a portion of your raised dough, roll out to the thickness of half an inch, spread thickly with butter, sprinkle over this a generous amount of sugar and cinnamon, roll up and cut crosswise into slices ½ or ¾ of an inch in thickness. Place in a well-greased pan; let rise again, and bake.—*Sister Mamie Sink, Lenox, Iowa.*

363—Astor House Rolls.

Take 1 pint of sweet milk boiled and while warm put in a lump of butter the size of an egg, 2 tablespoonfuls of sugar, a little salt and ½ cake of yeast dissolved in a little warm water; stir in flour enough to make a stiff batter. When light, put in a little more salt and knead 15 minutes; let rise again, roll out and cut into round cakes, spread each with butter and fold one half over the other half. Put into pans and when light bake in a quick oven.—*Sister Kate Moore Strickler, Ivester, Iowa.*

364—Raised Biscuit.

Take 1 pint of new milk scalded, let cool, add a piece of lard and butter together the size of an egg, 2 teaspoonfuls of sugar, 1 teaspoonful of salt, 1 yeast cake dissolved in ½ cup of tepid water, white of 1 egg beaten to stiff froth; mix into a hard loaf in the evening, let stand over night; in the morning, or when light, mould into biscuit; let rise, and bake.—*Sister Amanda Brown, Whitewater, Ind.*

365—Rowland Buns.

Take 1 pint of lukewarm water, ½ cup of lard, 1 cup of sugar, 1 cup of yeast, a little salt. In warm weather make up about 10 A. M., work until smooth, set away to rise, cover closely to avoid heavy crust. In the evening late work into tiny rolls and place in pans not too close together, set away until morning; then as soon as you can heat your oven, bake 20 minutes.—*Sister Jas. M. Rowland, Hagerstown, Md.*

366—Buns.

Take 2 cups of bread sponge, 1½ cups of sugar, 1 cup of sweet milk, 2 eggs, butter the size of an egg; mix well together, adding enough flour to make a stiff batter. Let it rise until very light. Mix stiff. Let it rise again. Make into biscuits. Let rise again, and bake.—*Sister Ida M. Saylor, Meyersdale, Pa.*

367—Buns.

At noon soak 1 yeast cake, then add 1 quart warm water, 1 egg, 1 small cup sugar, ½ cup butter. Mix to a stiff batter, and let it rise till bedtime. Then mix not quite as stiff as bread dough in the morning. Mould out in tins and let rise 3 or 4 hours. Bake in quick oven.—*Sister Eliza Slifer Cakerice, Conrad, Iowa.*

368—Buns.

Take 2 cups of bread raising, 1 cup of warm water, ¾ cup of white sugar, ½ cup of lard, flour enough to make it stiff. Let rise, then work it down and let rise again; make it into buns and let rise until very light. Bake in a moderately hot oven.—*Sister J. E. Price, Dallas Center, Iowa.*

369—Sweet Rusks.

Take 1 quart of warm milk (new is best), 1 cup of butter. 1 cup of sugar, 2 eggs, 1 teaspoonful of salt, ½ cake of yeast

foam; dissolve the yeast in a very little warm water and stir to a paste; make a sponge with the milk, yeast, and flour enough to make a thin batter; let it rise over night in a warm place; in the morning add the sugar, butter, eggs, and salt, well beaten together, with flour enough to make a soft dough; let it rise again, then make into round balls and let rise a third time; bake in a moderate oven.—*Sister Mary Wallace, Mt. Morris, Ill.*

370—Cream Rusks.

Take 1 pint of warm water, 1 cup of sugar, 1 cup of rich cream, 1 pint of yeast, or 1 yeast cake previously dissolved in warm water, flour enough for a stiff batter. If wanted for dinner, set to rise the evening before; if desired for tea, for which no bread is better, set early in the morning. After it has risen sufficiently, or over night, work it down several times. This gives the dough a very light and fluffy feeling and makes the rusks perfect in sponginess. When ready to bake, roll about 1 inch in thickness, cut with a cake cutter like biscuits, put in a buttered pan, let rise and bake in an oven heated about the same as for biscuits. If desired, sprinkle with sugar when taken from the oven.—*Sister Flora Teague, Mt. Morris, Ill.*

371—Potato Rusks.

Take 1 pint of mashed potatoes, 1 cup of yeast, 1 pound of sugar, 1 cup of butter, 2 eggs. Mix potatoes, yeast and ½ of the sugar in the evening and let rise over night. In the morning add the remainder of the sugar, butter and eggs; work up same as bread dough; let rise till light, then roll out, cut with a biscuit cutter, put on tins and let rise again. Bake in a moderate oven.—*Sister Sallie E. Keifer, Palmyra, Pa.*

372—A Dakota Delicacy.

Take light bread dough, after it is ready for light cakes, a piece as large as a pint cup. Work into the dough ¾ teacup sugar, 3 tablespoonfuls of butter. Roll the size of pie pan. Cover the top neatly with butter. Add to butter 1 teaspoonful of ground cinnamon and 2 teaspoonfuls of sugar. Then let rise till perfectly light. Bake in a moderate oven.—*Sister Caroline Culp, Carrington, N. Dak.*

373—Bread Dough Cinnamon Cake.

When bread is ready to put into the pans, take a small piece of the dough, roll it a little thicker than for pie; lay it on a greased pie plate, spread over it a little butter, sprinkle a little cinnamon and sugar over it, let it rise a little, then bake till a light brown color. This is best when eaten fresh.—*Sister G. R. Goughnour, Middlebranch, Ohio.*

374—Bread.

Put the flour in a warm, dry place in an open pan to dry thoroughly before using. Take 1 quart of warm water, 1 small teacupful of yeast, flour enough to make a stiff batter; let rise over night in a warm place in the warmest weather. Let rise about 3 hours; then add flour enough to knead without sticking to the pan, knead ½ hour; set to rise again, when risen sufficiently, knead 10 minutes without using more flour; mold into loaves; set to rise, and bake 1 hour.—*Sister Amy Roop, Westminster, Md.*

375—Economical Way to Use Dry Bread.

Soak dry bread in water for several hours, or until it becomes soft, then with the hands work it into a pulpy mass; stir in more flour and water with a cup of yeast; let rise, and it will be a good bread sponge for light bread.—*Sister M. C. Whitesel, Wayside, Wash.*

376—Bread.

Take 6 potatoes, boil and mash fine, add 1 teaspoonful of salt, ½ cup of sugar, boiling water enough to make 3 quarts of sponge; stir in flour until thick; when cold add yeast; let it rise till morning, then add flour to stiffen, work smooth, let rise, work down, then mold into pans, and when light bake in a moderate oven.—*Sister Perry Broadwater, Lonaconing, Md.*

377—White Bread.

Pare and cook 3 medium-sized potatoes in 1 quart of water; when soft scald 1 tablespoonful of flour with the potato water; mash the potatoes fine and mix with the scalded flour; when cool, add 1 quart of warm water and 1 cup of home-made yeast (which has been soaked) or ¼ cake of yeast foam; let stand over night and add 1 quart of sifted flour; let rise and stir down 2 or 3 times; add 2 tablespoonfuls of salt and mix with flour enough to make a stiff dough; let stand in a

warm place ½ hour, mix down and let rise again; shape into loaves and bake 1 hour in a moderate oven. Graham bread: Bake same as for white bread except use ¼ graham flour and add 1 cup of sugar.—*Sister Minnie M. Whisler, Udell, Iowa.*

378—Good Light Bread.

To make a good light bread, boil 6 good-sized potatoes till tender, pour all into a vessel containing 2 large spoonfuls of flour, mash all together until smooth, then add cold water till milk warm. Add about 1½ pints of good fresh hop yeast: set it to rise over night; in the morning warm it slightly and strain through a colander into the flour in the tray, making a thin sponge; let it rise till light; then salt to taste and put in a large handful of sugar, knead moderately stiff, and when light, mold into loaves.—*Sister L. Schock, Huntington, Ind.*

379—Good Light Bread.

Take 1 egg well beaten, 1 heaping tablespoonful of lard, 1 tablespoonful of sugar, 1 tablespoonful of salt, 1 yeast cake that has been previously soaked in warm water, 1 quart of lukewarm whey; stir in 1½ pints of sifted flour; let rise over night. In the morning add 1 quart more of whey, stir in flour until it is the consistency of pancake batter; let rise till very light, then knead to a stiff dough; after standing an hour, work down, then when it is nicely risen knead into loaves; let rise and bake in a moderately hot oven for 40 minutes. After removing from the oven, rub a little lard over each loaf.—*Sister Jennie Neher, Mountain Grove, Mo.*

380—Perfect White Bread.

Take 1 cake of compressed yeast,—if this cannot be had, use dry yeast,—break up fine and dissolve in a cup of lukewarm water. Take 3 pints of milk and water (half of each) and put into a large pan, add a large tablespoonful of salt and same amount of sugar. Now stir in the dissolved yeast and add flour till stiff enough to knead. Knead until it will not stick to bread board. Set to rise. As soon as light knead again for about ½ hour, then make into loaves and put into pans and let rise. After it is light bake in a moderate oven. This makes a small baking and requires no work in the evening previous to baking.—*Sister Minnie Mae Cripe, Delphi, Ind.*

381—Bread.

For the yeast take 1 handful of good rivels, 1 tablespoonful of sugar, 1 tablespoonful of salt, 1 handful of flour, stir in about 1 pint of lukewarm water. Leave it a day or so in a cool place; then in the evening before you want to bake, take 3 medium-sized potatoes, pare and boil till soft; take out the potatoes, put a small handful of hops in the potato water. Let the hops boil a short time; mash the potatoes, add 1 big spoonful of flour, salt, and sugar; strain the hops and pour the boiling water over the flour and potatoes; then put in water until the whole is lukewarm (it will take about a quart of water), then pour it in your yeast can, stir well together. Let it set over night. In the morning take out about 1 pint of potato beer for the next baking; take the rest of the beer, strain, stir in flour till it stirs nicely; let it stand till it is light, then put in flour, knead it stiff; let it rise, then put it in pans; let rise till light, then bake in a moderate oven about 1 hour. —*Sister G. R. Goughnour, Middlebranch, Ohio.*

382—To Make Bread with Spook Yeast.

Spook yeast is a liquid, and what we like about it is that it takes less time and trouble than other kinds of bread. After the yeast is started some should be saved from one baking, to bake with the next time, by sealing it up in a fruit jar. To make it, take 1 cake of yeast foam and soak in 1 cup of warm, unsalted potato beer; add 1 tablespoonful of sugar, and set in a very warm place, just warm enough that it does not scald. Stir now and then, and if it does not foam inside of 5 hours, it is very likely no good, and should be started again with new yeast. In about 24 hours it will be ready to use. Strain out the corn meal, and at noon add 3 cups of potato beer, and 1 teaspoonful of sugar to each cup of beer that is added. Stir off and on, and see that it foams. Let it stand till evening, and just before going to bed, mix up the bread. Take 3 cups of water, or less if less bread is wanted and more for more bread, 1 tablespoonful each of lard and salt, 3 cups of the yeast (seal up the remaining cup and set in the cellar, or some other cool place) and flour enough to make stiff, but not quite as stiff as other bread dough. Put all together and knead well. Let it rise over night. Make into loaves the first thing in the morning, the earlier the better. Let it rise 3 or 4 hours, or until very light, and bake 1 hour. This makes 5 loaves of bread. This

kind of bread will stand more rising than other bread. The second time you bake, open the jar of yeast, and put in potato beer as before.—*Sister Olive M. Heckman, Polo, Ill.*

383—Sponge for Light Yeast.

Take 12 good-sized potatoes and boil in 1 gallon of water; have 1 cup of sugar and 1 cup of flour mixed in a 2-gallon jar; pour over this the potato water boiling hot, then whip the potatoes and put them in when lukewarm, put in 1 cup of yeast and let it rise till next day. For bread: To 3 pints of flour, add 1 tablespoonful of sugar, 2 tablespoonfuls of lard or butter, 1 teaspoonful of salt, 1 egg, enough of the sponge to make a soft dough, work 20 minutes and make into rolls or loaves. Let rise 1½ hours, and bake.—*Sister D. S. Thomas, Bridgewater, Va.*

384—Unleavened Bread or Communion Bread.

Sift for 2 or 3 times 3 parts of graham flour and 1 part of bolted flour; stir into it with a spoon 1 pint of sweet cream. When as stiff as can be stirred, remove to kneading board and knead well; bake in a moderate oven. This is sufficient for 50 communicants.—*Sister Emma Click, Tekoa, Wash.*

385—Communion Bread.

Take 3 pints of milk and 1 pound of butter, and as much flour as to give it a body similar to pie dough. Divide it into 4 parts and work each part until it blisters; then roll out till about the thickness of pie dough. Lay it off with a ruler an inch broad into inch strips, at the same time cutting the creases or divisions about half the thickness of the cake. Perforate each strip with 2 rows of holes from end to end and then bake. This will make enough for 250 members.—*Sister Sadie K. Imler, Lancaster, Pa.*

386—Beer Yeast.

Take 4 large potatoes, 1 double handful of hops, put in a sack and boil with the potatoes; dip the potatoes out of the water when done into a gallon crock and mash them fine, then pour the water over gradually; mix well, then fill the crock with cold water and stir in ½ cup of salt, 1 cup of sugar, 1 pint of good yeast; then set in a warm place to ferment. Eight hours will suffice, and then tie up and keep in a cool place.—*Sister Eliza A. Wenger, Long Glade, Va.*

387—Good Dry Yeast.

Take 3 tablespoonfuls of corn meal and 1 tablespoonful of wheat flour, 1 tablespoonful of salt; then pour over boiling water until well mixed; when cold, add a cupful of good yeast, then set in another vessel containing warm water; when it rises, stir down; let it rise again, then stir in corn meal to make it just stiff enough to handle; break in small pieces and dry in the air.—*Sister Eliza A. Wenger, Long Glade, Va.*

388—Homemade Yeast.

First make a hop tea, using 1 handful of hops; scald 1 quart of water thoroughly, using the hop tea and sufficient boiling water thoroughly to scald the flour; when this is cool, add 1 cup of dry yeast previously soaked in lukewarm water, place in a warm place to rise, stirring often lightly; when perfectly light, add 1 tablespoonful of ginger, 1 tablespoonful of sugar, 1 teaspoonful of salt, 1 teaspoonful of powdered alum dissolved in warm water; make into a loaf with corn meal. Let rise over night, then pinch off and spread to dry in a cool, airy place.—*Sister Catharine Snyder, Robins, Iowa.*

389—Jug Yeast.

Take 6 large potatoes, 1 handful of hops, ½ cup of sugar, 1 cup of flour, 1 quart of water. Boil the potatoes and hops together (hops in a bag). When done, mash the potatoes, squeeze out the hops, pour over the sugar and flour. When cool, add 1 cup of yeast or 3 yeast cakes. Keep warm 24 hours, then put in a jug, but do not seal until it has risen.—*Sister J. E. Price, Dallas Center, Iowa.*

390—Potato Yeast.

Take 2 medium-sized potatoes and grate them; take a small pinch of hops—peachtree leaves will do—and boil in a quart of water; strain, and add 1 tablespoonful each of salt and sugar. Let it come to a boil, then stir in the grated potatoes. When cool, add a little good yeast; set it away until it rises, then it is ready for use. Keep in a cool place. One teacupful of the yeast is enough to make 10 or 12 loaves of bread.—*Sister Roshel E. Gillett, Camp Verde, Ariz.*

391—Yeast.

Take 12 good-sized potatoes, boil and mash fine; save the water they were boiled in, and have a small handful of hops, boiled in a separate pan; strain the hop water; add 1 teacupful of sugar and the same of salt; put all together to make 1 gallon. Always save a pint of the yeast to start with when you make again. Keep corked in a jug in a cool place.—*Sister Amy Roop, Westminster, Md.*

392—Yeast.

Grate 2 large potatoes, add 3 pints of boiling water, 1 tablespoonful of sugar, and 1 tablespoonful of salt. Stir all together; when cold add 1 cup of baker's yeast. Let it rise, then set away.—*Sister Perry Broadwater, Lonaconing, Md.*

393—A Good Brown Bread.

Take 2 cups of sifted graham flour, 1 cup of white flour, 2 cups of corn meal, ⅔ of a cup of sorghum or New Orleans molasses, 1 teaspoonful of salt, 1 teaspoonful of soda, sour milk enough to mix rather stiff. Place in a well-greased pan, filling not more than ⅔ full, place over pan a cover also greased—I use an inverted pie plate—and set in a steamer; place cover on steamer and set it over a kettle filled with boiling water, and steam not less than 3 hours. Boiling water, greased pan, steamer, etc., should all be in readiness before mixing is done, as standing after mixing allows the meal to swell and spoils the loaf more or less. Do not allow the water to stop boiling till bread is done; set in an oven to dry off a few minutes; serve hot. Any that is left over may be made as palatable as the fresh by returning to the steamer till heated through.—*Sister Gallop, Redfield, Kans.*

394—Brown Bread.

Take 2 eggs, 1 cup of sour milk, 1 cup of molasses, 1 teaspoonful of soda, 1 cup of corn meal, 2 cups of graham flour, 1 tablespoonful of melted butter, and ½ cup of hot water. Mix and steam 2 hours.—*Sister Lucy Magie, Tropico, Cal.*

395—Brown Bread.

Take 1 quart of corn meal after it is sifted, 1 pint of flour, 1 quart of sour milk, 1½ pints of molasses, 1 teaspoonful of soda, 1 teaspoonful of salt. Steam 3 hours and then bake

just enough to brown the top.—*Sister Nancy Babcock, Nora Springs, Iowa.*

396—Brown Bread.

Take 3 cups of corn meal, 1 cup of flour, 1 cup of Orleans molasses, 4 cups of milk, 1 teaspoonful of salt, and 1 teaspoonful of soda. Steam 4 or 5 hours.—*Sister Kate Royer, Celina, Ohio.*

397—Brown Bread.

Take 2½ cups of sour milk and ½ cup of molasses; into these put 1 heaping teaspoonful of soda, 2 cups of corn meal, 1 cup of graham flour and 1 teaspoonful of salt. Pour into a covered mold and steam for 3 hours.—*Sister Laura E. Goetze, Saratoga, Wyo.*

398—Brown Bread.

Take 2 cups of flour, 2 cups of corn meal, ½ cup of molasses, and 1 teaspoonful of soda. Mix with sour milk so it can be stirred with a spoon. Steam 3 hours.—*Sister Lizzie Mineely, Johnstown, Pa.*

399—Steamed Corn Bread.

Take 2 cups of corn meal, 1 cup of flour, 2 cups of sweet milk, 1 cup of sour milk, ½ cup of sugar, 1 teaspoonful of soda and a pinch of salt. Steam 2½ hours and dry in the oven for half an hour.—*Sister Mary E. Towslee, Colby, Kans.*

400—Corn Bread.

Take 1 pint sour cream, 1 pint sweet milk, 4 eggs, ½ cup of lard or melted suet, ½ pint of flour, 1½ teaspoonfuls of soda, 1 tablespoonful salt, and corn meal to make a not too stiff batter. Bake in gem irons or in a cake dish with tube in the center.—*Sister Maggie E. Harrison, Conemaugh, Pa.*

401—Fine Corn Bread.

Take 3 heaping teacupfuls of corn meal, 1 teacupful of wheat flour, 4 eggs well beaten, 1 teaspoonful of salt, ¾ teacupful of sugar, 1 teaspoonful of soda, 1 teaspoonful of cream of tartar, and 1½ pints of sour milk. Dissolve the soda in the milk. The cream of tartar should be mixed with the flour while dry. Pour the batter into pans to the depth of 1½ inches. Bake in a hot oven; serve while warm.—*Sister W. P. Englar, Uniontown, Md.*

402—Corn Bread.

Take 1 cup of corn meal, 1 cup of wheat flour, 1 egg, 2 tablespoonfuls of sugar, 2 of melted butter or 3 of sweet cream, and a little salt Mix with sweet milk, not too stiff, and bake.—*Sister Lizzie Lichty, Morrill, Kans.*

403—Corn Bread.

Take 1 pint bolted corn meal, 1 pint wheat flour, 1 pint thick sour milk, 2 eggs, ½ cup sugar, butter the size of an egg. Stir all together, then add 1 teaspoonful soda stirred in a little milk. Bake in a moderate oven.—*Sister Mell E. Wenger, South Bend, Ind.*

404—Corn Bread.

Take 2 cups of corn meal, 1 cup of flour, 1 cup of sour milk, 1 cup of sweet milk, ½ cup of sugar, ½ cup of molasses, 1 egg. 1 teaspoonful of salt, and 1 teaspoonful of soda; shortening the size of an egg.—*Sister Ida M. Eshelman, Elgin, Ill.*

405—A Nice Corn Bread.

Take 3 eggs, 1 cup of sugar, 1 cup of sweet milk, ½ cup of butter, 1½ cups of corn meal, ½ cup of wheat flour, and 2 teaspoonfuls of baking powder. Mix the sugar and butter into a cream, then add eggs, mixing well. Mix the baking powder in the flour, put all together, adding a pinch of salt, and stir well. Bake in a moderate oven.—*Sister Anna Bolender, Dayton, Ohio.*

406—Corn Bread.

Take 3 eggs, 1 pint of buttermilk, ½ cup of sugar, ¾ cup of lard, 1 teaspoonful of soda, and a pinch of salt; beat sugar and eggs well together and stir in the lard; thoroughly dissolve the soda in the milk. Make a batter about the thickness of soft gingerbread with ½ flour and ½ corn meal; bake in a moderate oven ½ hour.—*Sister Rachel Myers, Ore Hill, Pa.*

407—Corn Bread.

Take ½ pint of corn meal, ½ pint of wheat flour, 1 pint of sour milk, 1 egg, a piece of butter the size of an egg, ½ teacupful of sugar, salt, and 1 teaspoonful of soda; beat egg, sugar and butter together light; add all the flour, salt and soda, dry. Beat thoroughly and bake in a hot oven.—*Sister Annie R. Stoner, Union Bridge, Md.*

408—Corn Bread.

Take 2 cups of buttermilk, 2 tablespoonfuls of sorghum molasses, ⅔ of a cup of sifted graham flour, ½ teaspoonful of salt, 2 teaspoonfuls of soda, and 1½ cups of corn meal. Bake in a moderate oven.—*Sister Rachel C. Merchant, Laporte, Ind.*

409—Corn Pone.

Take 1 pint of corn meal, ½ cup of flour, 4 eggs well beaten, ½ teaspoonful of soda, and a little salt. Thin with sour cream as for common cake dough. Bake.—*Sister Mary Searle, Lanark, Ill.*

410—Corn Pone.

Take 1 pint of sour milk, 1 pint of sweet milk, 3 eggs, ¼ cup of butter, 1 teaspoonful of soda, 1 teaspoonful of salt, ⅓ of wheat flour and ⅔ of corn meal to make a soft batter. Bake in a moderate oven.—*Sister Lizzie Warble, Mt. Morris, Ill.*

411—Corn Pone.

Take 2 cups of corn meal, 1 cup of wheat flour, 1 pint of sour milk, 2 eggs, 1 tablespoonful of sugar, 2 tablespoonfuls of butter, a pinch of salt, and 1 teaspoonful of soda. If buttermilk or part cream is used, not much butter is needed.—*Sister Ida A. Bonsack, Westminster, Md.*

412—Corn Pone.

Take 1 cup of white flour, 1 cup of corn meal, ½ cup of sugar, 2 teaspoonfuls of baking powder, lard size of a walnut, a pinch of salt. Mix the flour, baking powder, meal and sugar together; rub in the lard cold, add salt and mix with a cup of cold water. Bake in a moderate oven.—*Sister Sallie E. Kiefer, Palmyra, Pa.*

413—Corn Pone.

Take 2 cups of corn meal, 1 cup of flour, ½ cup of sugar, ½ cup of melted lard, 1 egg, 1 even teaspoonful of soda, and a pinch of salt. Take sweet milk enough to make a thin batter. Then bake till done.—*Sister Ida E. Gibble, Lykens, Pa.*

414—Corn Pone.

Take 1 pint of buttermilk, butter the size of an egg, 1 heaping teaspoonful of soda, ½ cup of sugar, 1 pint of wheat

flour, and 1 pint of corn meal. Stir well together and bake in a moderately hot oven about 20 minutes.—*Sister Anna G. Reitz, Friedens, Pa.*

415—Corn Pone.

Take 2 cupfuls of corn meal, 2 cupfuls of wheat flour, 1 cup of sugar, ½ cup of melted butter. Add 1 beaten egg, 1 scant teaspoonful of salt, 1 teaspoonful of soda; mix with enough fresh buttermilk to make a moderately stiff batter. Bake in a hot oven. Serve with cream or butter.—*Sister Alice Smith, Rockton, Pa.*

416—Corn Pone.

Take 1 cup of sweet milk, 1 cup of sour, or buttermilk, ¼ cup of lard, 2 eggs, a little sugar, and corn meal enough to make a batter, not too stiff, and a little salt and 1 teaspoonful of soda. Mix and bake brown.—*Sister Lizzie G. Arnold, Albert City, Iowa.*

417—Old-fashioned Corn Pone.

Make 3 pints of corn meal mush. Cool this with ½ gallon of water; thicken this with meal until it is as stiff as dough. Put in a pint of flour, and salt to taste. Make this up in the morning, and let rise until the afternoon. Thicken a little more with corn meal and put in a greased pan. Place in a hot oven and bake a little longer than common corn bread.—*Sister Eliza Weaver, Sinking Spring, Ohio.*

418—Corn Pone.

Take 2 cups of corn meal, 1 cup of wheat flour, ½ cup of granulated sugar, and 1 teaspoonful of salt. Mix well together, then add 2 eggs and 1½ cups of good sour cream with a heaping teaspoonful of soda. Have the batter about the thickness of loaf cake and bake 20 or 30 minutes.—*Sister Daniel Hoover, Washburn, Iowa.*

419—Corn Pone.

Take 2 cups of corn meal, 1 cup of flour, 1 cup each of sweet and sour milk, ½ cup of sorghum molasses, 1 tablespoonful of melted butter, 1 egg, salt to taste, and ½ teaspoonful of soda. Bake in a moderate oven in not too shallow pan for about 40 minutes.—*Sister Lydia Bucher, Astoria, Ill.*

420—Corn Pone.

Take 1 pint of sour cream, 1½ pints of sweet milk, 2 pints of corn meal, ½ pint of wheat flour, 3 eggs, and 1 tablespoonful each of salt and sugar, or season to suit taste, ½ teaspoonful of soda.—*Sister E. S. Moore, Ivester, Iowa.*

VEGETABLES.

421—Baked Apples.

Take 18 apples, pare and quarter; put 1 layer of apples in a pan, sprinkle 1 teaspoonful of sugar, 1 teaspoonful of butter, and 1 tablespoonful of flour over them. Put in 5 layers of the apples, then pour over them ¾ teacupful of water. Flavor with lemon to suit the taste; bake in a quick oven; serve while warm.—*Sister H. G. Miller, Bridgewater, Va.*

422—Roasted Apples.

Pare and core 12 large apples, put them in a pan and then in a hot oven to roast. When roasted, put 2 tablespoonfuls of sugar and 1 teacupful of cream over them. Serve while warm.—*Sister H. G. Miller, Bridgewater, Va.*

423—Baked Apples.

Select as many good baking apples of same size as wanted for use, halve them, but do not pare; take out the core and in each half put a large teaspoonful of sugar and a piece of butter the size of a hickory nut, and bake. Serve with cream or not, as desired.—*Sister Jennie B. Miller, Robins, Iowa.*

424—Fried Apples.

Pare the apples and slice them a little thicker than potatoes for frying, put them into a pan in which there is melted butter, sprinkle sugar over them to season to taste, put in a pinch of salt, and sprinkle cinnamon over them. Fry slowly until brown.—*Sister Lizzie Harnish, Mt. Carroll, Ill.*

425—Riced Apples.

Boil ⅔ of a cup of rice in sweet milk, put in a little salt and some butter. Have ready some good cooking apples; that is, have them pared and cored; put in a pan and pour the cooked rice over them. Bake till the apples are thoroughly done.

Serve with cream and sugar.—*Sister Hattie Yoder Gilbert, Daleville, Va.*

426—To Cook Asparagus.

Cut the asparagus into small pieces, boil until tender; add butter the size of a walnut, season with salt and pepper, then add 1 teacupful of cream into which has been mixed 1 scant tablespoonful of flour. Stir until it boils. Toast brown pieces of bread, put in a dish, then pour the asparagus over them and serve while hot.—*Sister Bernice Ashmore, Mansfield, Ill.*

427—Asparagus with White Sauce.

Cook 1 bunch of asparagus 1 hour or less, according to age, then drain off all the water, season with pepper and salt. Add a spoonful of butter and a dressing made of 1 tablespoonful of flour and 1 cup of sweet cream. Serve on buttered toast.—*Sister Katie E. Keller, Tipton, Iowa.*

428—Baked Beans.

Cook dried beans until soft, then put in a pan, season with salt and ½ cup of sugar or molasses; put in oven and bake until brown.—*Sister Mary Rowland, Astoria, Ill.*

429—Baked Beans.

Take 3 pints dry Lima beans soaked in plenty of fresh water over night. In the morning drain the water off and put the beans on to cook in cold water. Boil until tender, then drain again, and set aside. In the meantime boil a 3 or 4 pound piece of beef until done, then remove the beef from the broth and add to the broth 1 teaspoonful of prepared mustard, 4 tablespoonfuls of tomato catsup or Chili sauce, 1 tablespoonful of salt, ⅓ teaspoonful of pepper. Strain this mixture over the beans in a baking pan and then lay 6 thin strips of bacon over the top, and then place the pan with contents in a hot oven. Bake until thoroughly done and the top nicely browned over.—*Sister Viola Mohler, Warrensburg, Mo.*

430—Baked Beans.

Take 1½ pints of navy beans, soaked in clear water over night. Put on to boil in cold water, boil till thoroughly done. About 8 o'clock put in the oven a 2 or 3 pound pork roast. When done remove from pan, make a thickened gravy in the pan where the meat has been roasted, then put in the beans.

Salt and pepper and mix well. Bake in a moderate oven.—*Sister Winnie E. Duncan, Denbigh, N. Dak.*

431—Creamed Beans.

String and break green beans in small pieces, cook in salted water until tender; pour off the water in which they were cooked. To ½ gallon of beans add 1 teacupful of sweet cream or rich milk, butter the size of a hulled walnut. Canned beans are as nice cooked in this way as green beans.—*Sister Lula O. Trout, Hollins, Va.*

432—Green Beans.

For 2 quarts of green beans, put ½ cup of butter and lard into a kettle; when very hot, add 1 tablespoonful of flour. Brown well, then add 1 cup of water, and then the beans. Stir well, cover with water, and when tender, cook dry.—*Sister H. P. Albaugh, Chicago, Ill.*

433—Green Beans.

Prepare the beans for cooking, scald them in boiling water, let them remain in the water until it becomes lukewarm; then put them on to cook with meat. Add salt and a little sugar.—*Sister Margaret A. Cawly, Sidney, Nebr.*

434—Lima Beans.

Remove the unripe ones from Lima beans, cook the beans in water until they are tender, then when about dry, season with salt, pepper, and a small piece of butter, and pour over them about ⅔ of a cup of cream, and let them come to a boil. Dried Lima beans are cooked in the same way.—*Sister Grace Gaffin Price, Dixon, Ill.*

435—Beet Hash.

Take ⅔ cold boiled potatoes and ⅓ cold boiled beets; chop these together until fine as mince meat; have your skillet hot with a large spoonful of butter in it browned, scrape your hash into it, salt and pepper it, and pour over it a cupful of sweet cream, that is, that much cream for a skillet full of hash, if you have less hash use less cream; stir it slightly and serve hot or cold.—*Sister Bessie Miller, North English, Iowa.*

436—Beet Sauce.

Take 1 cup of vinegar and water mixed, 1 tablespoonful of sugar, then salt, and pepper, add butter the size of a walnut;

thicken with 1 tablespoonful of cornstarch; let come to a boil, then pour over beets which have been cooked soft and cut into small pieces. Serve hot.—*Sister Joseph Amick, Elgin, Ill.*

437—Fried Young Beets.

Take young and tender red beets, boil until quite tender, then peel, hash fine, then fry in butter, add salt to taste, fry lightly until seasoned through. In taste this is a substitute for green corn.—*Sister Amanda Witmore, McPherson, Kans.*

438—Pickled Beets.

Wash and trim the tops from as many beets as desired; drop them into hot water and boil rapidly until they can easily be pierced with a broom straw; then peel and quarter or slice as preferred; have ready vinegar enough to cover them, place on the fire and heat thoroughly; add 3 tablespoonfuls of sugar to each quart of vinegar; salt and pepper to taste. Let come to a boil, then pour over the beets.—*Sister Clara Kreighbaum, South Bend, Ind.*

439—Cabbage with Celery.

Cut 1 gallon of cabbage, add 4 bunches of celery cut fine, 1 tablespoonful of mustard seed; mix all together, put in a porcelain or granite kettle with ½ pint of water, 1 pint of vinegar, and ½ pint of sugar; boil till tender, not too done. It can be canned if sealed while hot.—*Sister D. F. Kelley, North Georgetown, Ohio.*

440—Cabbage Slaw.

Take the yolks of 2 eggs, 1 teaspoonful of sugar, ½ teaspoonful of salt, and 2 tablespoonfuls of vinegar; cook in a double boiler; thin with water if too thick; when cold, pour over chopped cabbage.—*Sister Flora Doughty Ivester, Iowa.*

441—Cold Slaw.

Take 1 quart of sliced cabbage, ½ pint of sour cream, ½ teaspoonful of salt, 2 tablespoonfuls of sugar, 1 tablespoonful of good vinegar, mix well together. If you can get it cold enough to froth, froth it; which is much nicer than when left plain.—*Sister Mary Wampler, Dayton, Va.*

442—Cold Slaw.

Cut cabbage very fine; to 1 quart of cabbage take 1 cup of rich sour cream, and ½ cup of sugar; mix well. If you

do not have the cream, use 1 cup of sweet milk, 2 tablespoonfuls of sugar, and a little vinegar.—*Sister Mary E. Whitney, Kearney, Nebr.*

443—Cold Slaw.

Sprinkle with salt 1 quart of finely-cut cabbage. Mix together 1 cup of sour cream, ¼ cup of good sour vinegar, and ½ cup of sugar and add pepper. Pour over the cabbage and mix well.—*Sister Lura Flickinger, Morrill, Kans.*

444—Cold Slaw.

Cut cabbage very fine, salt, and let set a few minutes, then press with your hands. Take ½ cup of thick sweet cream, 4 tablespoonfuls of sugar, and vinegar to suit the taste. Pour over cabbage and mix thoroughly.—*Sister Cassie Bowser, Lineboro, Md.*

445—Warm Slaw.

Take the yolks of 2 eggs, 2 tablespoonfuls of sugar, 2 tablespoonfuls of sour cream, 1 cup of vinegar, butter the size of a walnut. Boil all together and pour over finely cut cabbage. —*Sister Myra Troyer, Baltic, Ohio.*

446—Warm Slaw.

Cut 1 head of cabbage up fine. Take butter the size of an egg, the same amount of lard (meat fryings are nice), put in a kettle, let get hot, then put in the cabbage; season with salt and pepper, add enough water to boil cabbage tender. When cooked tender and dry, make a dressing of 1 tablespoonful of flour, ½ cup of sweet milk, and 1 egg. Just before lifting the cabbage, put over it 4 tablespoonfuls of vinegar, then add the dressing, stirring it through the cabbage. Let it come to a boil, take up and serve hot.—*Sister Sarah C. Myers, Syracuse, Ind.*

447—Dressing for Warm Slaw.

Prepare cabbage in the usual way, make a dressing as follows: Take 1 egg well beaten, 3 tablespoonfuls of sugar, ½ cup of sweet cream, ½ cup of vinegar. Pour over slaw, boil a few minutes, serve hot.—*Sister Cassie Bowser, Lineboro, Md.*

448—Mustard Dressing for Cold Slaw.

Chop cabbage fine in chopping bowl, then salt and let stand while you fix dressing as follows: 1 cup vinegar, 1 cup sugar, 1 egg well beaten, butter size of an egg, 1 teaspoonful of mustard, 1 tablespoonful of flour. Cook all together. Then squeeze cabbage out, put in a dish and add dressing. This is excellent.—*Sister J. N. Brumbaugh, Sabetha, Kans.*

449—Boiled Cabbage.

Boil a piece of salt pork, and when almost done add cabbage which has been washed and cut in large pieces; boil with the meat until tender; salt to taste and add 1 large tablespoonful of sugar. At the table add vinegar and pepper.—*Sister Ella V. Roller, Carrington, N. Dak.*

450—Creamed Cabbage.

Cut fine a head of cabbage that is tender and crisp; put 1 tablespoonful of lard and 1 tablespoonful of butter in a pan and brown it, put in the cabbage, season with 1 teaspoonful of salt and a dash of pepper; fry it 5 minutes, then pour ½ cup of cream over it and serve.—*Sister Fannie Zug Hostetler, Mt. Joy, Pa.*

451—Creamed Cabbage.

Beat together the yolks of 2 eggs, ½ cup each of sugar and vinegar, and a piece of butter the size of an egg, salt and pepper to taste, 1 cup of cream. Add all together in a saucepan, and stir till it boils. Pour over finely-cut cabbage.—*Sister Amanda Nicholson, Hillsdale, Pa.*

452—Creamed Cabbage.

Cut cabbage into 4 or more pieces, according to size of head, and boil in salt water until tender; remove carefully with a fork and place in a colander to drain for a few minutes. Put into a large pan enough butter to oil well; when slightly brown, dust each piece of cabbage with seasoned flour and put in the pan, but do not allow them to overlap each other; place the pan in a slow oven and turn carefully until each piece is light brown, then pour over it ½ cup of rich sweet cream and remove from fire when cream is heated. The secret of having this dish just right is in being careful that no portion of the tender cabbage is allowed to become too brown. If some parts are too

brown, remove the brown portion before adding cream.—*Sister Emma Click, Tekoa, Wash.*

453—Creamed Cabbage Slaw.

Take 1 head of solid cabbage, chopped very fine or cut on the slaw cutter, a small pinch of salt, ½ cup of vinegar, ½ cup of granulated sugar, and ½ pint of thick sweet cream; put sugar in cream and whip stiff; put vinegar over cabbage first then the whipped cream, and serve.—*Sister R. L. Powers, Grant City, Mo.*

454—For Cooking Cabbage.

Have the water at the boiling point. Put the cabbage in and then cook rapidly for ¾ to 1 hour, adding a little sugar.—*Sister I. C. Myers, Greenmount, Va.*

455—Fried Cabbage.

Cut the cabbage fine, salt and pepper to taste, work until juicy, then put into hot grease to fry; stir often to prevent browning, and when done add a little sweet cream. Put no water about the cabbage, as it destroys the sweetness.—*Sister Charity White, Ari, Ind.*

456—Fried Cabbage.

To 1 medium-sized cabbage head, cut with a slaw cutter, take a scant ½ pint of water. Fry with 1 large tablespoonful of butter, with salt and pepper to taste.—*Sister M. L. Fellers, Roanoke, Va.*

457—Scalloped Cabbage.

Take ½ head of cabbage, 2 tablespoonfuls of flour, 4 eggs, 2 ounces of butter, 1 pint of milk, 1 teaspoonful of salt, and a dash of pepper. Wash and chop the cabbage coarsely, throw it into boiling salted water, boil 20 minutes, drain. Have ready 4 hard-boiled eggs chopped fine, and put the butter into a saucepan; when melted add the flour and milk, stirring it constantly until it boils, add the eggs, salt and pepper. Put the cabbage in a dish, pour over it the sauce, sprinkle with bread crumbs and bake in a hot oven for 15 minutes.—*Sister Sarah Reese Eby, West Elkton, Ohio.*

458—Stewed Cabbage.

Take tender fresh cabbage, about 1 pound, cut pretty coarsely, put on to boil in boiling water and cook 15 minutes.

Then drain, put on sweet milk to cover and then stew until tender. Take 1 heaping tablespoonful of butter, mixed to a paste with 1 teaspoonful of flour, pepper and salt to taste. Boil up and serve.—*Sister Nancy Bahr, Damascus, Oregon.*

459—Pickled Cabbage.

Slice 1 head of cabbage fine, then salt and pepper it and press it down firmly with the hands or a potato masher. Then pour over it sufficient vinegar to cover, adding a little sugar and mustard seed if liked, and it is ready to serve.—*Sister Mary McDannel, Elgin, Ill.*

460—To Make Sauerkraut.

Cut cabbage in halves or quarters, according to size. Then wash it and let it drain; cut with kraut cutter or knife. Have ready the vessel; put 4 gallons of cut cabbage in the vessel, sprinkle over 1 tablespoonful of salt; then stamp with a kraut stamper. Repeat this until the amount of kraut desired is in the vessel; then put clean cabbage leaves over the top; have a lid to fit the vessel, then put on a heavy press and let it ferment.—*Sister Lizzie Kimmel, Elklick, Pa.*

461—Boiled Sauerkraut.

Wash fresh spare ribs or backbone and add kraut with sufficient water to prevent boiling dry. Boil until done.—*Sister Catharine Snyder, Robins, Iowa.*

462—Fried Sauerkraut.

Place in frying pan butter and lard in equal parts, when hot add kraut and fry until done; not too brown.—*Sister Catharine Snyder, Robins, Iowa.*

463—Sauerkraut and Knep.

Boil 1 quart of kraut for 20 or 30 minutes, after which add a batter made as follows: Take 1 well-beaten egg, 3 tablespoonfuls of flour, ½ teaspoonful of baking powder, a pinch of salt, add milk sufficient to make a batter just stiff enough to drop from the spoon. Add this to the boiling kraut, by spoonfuls, and boil all together for 20 minutes.—*Sister Catharine Snyder, Robins, Iowa.*

464—Carrots.

Scrape 6 nice-sized carrots and cut crosswise into thin slices. Put on in cold water and boil 20 minutes. Drain

carefully, then sprinkle a tablespoonful of sugar over them, also a dash of pepper and salt, 2 tablespoonfuls of butter and 1 very finely minced onion. Add a pint or a little more of thin meat broth, and boil slowly nearly an hour. About 5 minutes before serving, add a small bunch of finely-minced parsley.—*Sister John E. Mohler, Warrensburg, Mo.*

465—Stewed Carrots.

Pare and slice carrots, put them on the stove with enough water to cook them tender, drain, and cover with milk sweetened to suit taste, and cook 5 or 10 minutes longer.—*Sister M. C. Whitesel, Wayside, Wash.*

466—Fried Corn.

Take 6 juicy ears of corn and shave it off the cob; heat a lump of butter the size of a small egg; when hot put the corn in and fry not too hard; when done, add salt and pepper, break 3 eggs over the corn, and scramble.—*Sister Mary Taylor, Spring City, Pa.*

467—Corn Fritters.

Take 12 ears of sweet corn, score through the center of each row, press out the pulp with a fork, add 3 well-beaten eggs, 1 cup of milk, 1 teaspoonful of salt, a little pepper, 1 teaspoonful of baking powder, and flour to make a batter not too stiff; fry in deep, hot, lard; serve hot.—*Sister Margaret Bricker, Downsville, Md.*

468—Stewed Green Corn.

To 1 quart of corn add 1 teaspoonful of salt and enough water to cook well done; then add 1 tablespoonful of sugar and a piece of butter the size of an egg. If butter is plenty, more butter will improve the corn.—*Sister Sadie Boyer, Lena, Ill.*

469—Corn or Sham Oysters.

Take 8 large ears of field corn, well filled, score and scrape or press out the pulp, leaving all hulls on cob. To this pulp add 2 eggs, 2 tablespoonfuls of thick cream, and beat thoroughly. Put 2 tablespoonfuls of lard or butter in a frying pan and when hot drop the mixture by spoonfuls into it. When brown on one side, turn and brown the other. Serve very hot.—*Sister Gertrude F. Finnell, Morgantown, W. Va.*

470—Scalloped Corn.

Take 1 can of corn or the same amount of fresh sweet corn, put a layer of the corn in a pudding dish, pepper and salt to taste, then a layer of rolled cracker crumbs; continue in this order till the corn is all used, finishing with a layer of cracker crumbs and butter; pour over milk until it appears above the top layer, put in oven and bake ½ hour or until a nice brown. —*Sister Addie Blocher, Pearl City, Ill.*

471—Corn on Cob.

Select ears of corn not too far advanced in milk stage, thoroughly clean off all silk. Then place in a porcelain or agate cooking vessel previously filled with boiling water to which enough salt has been added to season well. Cook 30 minutes or until done. Serve hot with salt and plenty of fresh butter.—*Sister Jane Thomas, Carrington, N. Dak.*

472—Succotash.

Use double the quantity of corn to that of string beans. Cook the beans until very tender, then add the corn (if new corn, cut very fine) and cook 15 minutes.—*Sister L. N. Moomaw, Roanoke, Va.*

473—Succotash.

Take a piece of boiling beef and cook with it about an equal quantity of beans and sweet corn; then make rivels of 1 egg and enough flour to work it into small crumbs or pieces; put these rivels into the soup and boil 15 or 20 minutes; serve while hot. Fresh green beans (no pods) and fresh sweet corn are best, but soup beans and salted, canned, or even dried corn is very nice. The amount of beans, corn, and rivels may be proportioned to suit.—*Sister Katie Moore Strickler, Ivester, Iowa.*

474—To Salt Sweet Corn.

Boil the corn till heated through, cut it off the cob and let get cold; to 7 cups of corn add 1 cup of salt; mix well together and pack in an earthen jar; put cloth and weight on top. Freshen when used.—*Sister Flora Doughty, Ivester, Iowa.*

475—To Cook Flake Hominy.

Place the required amount of hominy flakes in a thick vessel, porcelain or crockery, with sufficient salt to season, and

pour on boiling water. Stir frequently and add more water as needed; cook about 20 minutes and serve with butter or cream and sugar, as desired.—*Sister D. H. Ikenberry, Quinter, Kans.*

476—Hominy Croquettes.

To each cupful of cold boiled hominy, necessary for the family, put 1 teaspoonful of melted butter or drippings, stirring well together; add sufficient milk to make a paste; beat 1 egg with 1 teaspoonful of sugar to each cup of hominy used; mix in, and with floured hands roll into balls (croquettes) and fry in butter or drippings. If made rather stiff, they may be dipped in beaten egg and then in cracker crumbs before frying. —*Sister D. H. Ikenberry, Quinter, Kans.*

477—Baked Hominy.

Take 1 quart of sweet milk, 1 cup of cold cooked hominy flakes, 3 eggs, 2 tablespoonfuls of sugar and a little salt; bring the milk to a boil and stir in the hominy and salt. Let cool and then stir in the beaten eggs and the sugar; bake 30 or 40 minutes. The top may be *meringued* with the beaten whites of a couple of eggs and 2 tablespoonfuls of sugar, or not, as preferred. Serve with any pudding sauce or with cream and sugar.—*Sister D. H. Ikenberry, Quinter, Kans.*

478—Fried Hominy.

Boil hominy until done, season with butter and salt; put some meat fryings into a skillet, put in hominy, stirring often; fry till a good brown.—*Sister Elizabeth Rogers, Hanging Rock, W. Va.*

479—Quick Way to Hull Corn for Hominy.

Take 1 quart of shelled corn, 1 quart of strong lye, made of wood ashes, the stronger the better; let the lye come to a boil, put in the corn, let it boil 20 or 30 minutes, according to the strength of the lye; stir ⅓ of the time quite hard, with a knife; turn the corn into a colander; put it back in the kettle and boil and stir, draining off the water 3 times; then fill the kettle with water and let it cook all day. If done properly, you will have some very nice hulled sweet corn with a little labor.—*Sister Nancy Babcock, Nora Springs, Iowa.*

480—Cucumbers Fried in Batter.

Pare 2 or 3 large cucumbers, cut them in slices ¼ inch thick, sprinkle with pepper and salt, press with a light weight for an hour or two, drain on a napkin; dip each slice in beaten egg, then in cracker dust, and fry in butter until a light brown.—*Sister S. E. Neff, Huntington, Ind.*

481—Fried Cucumbers.

Slice nice, large cucumbers, salt and let stand for about ½ hour, press as for salad; have ready 2 beaten eggs and bread crumbs or rolled crackers, dip cucumbers into eggs and crumbs and fry in cottosuet or lard and a little butter.—*Sister D. Buckwalter, Los Angeles, Cal.*

482—Stewed Cucumbers.

Pare 6 cucumbers, cut into quarters, remove the seeds; put 1 tablespoonful of butter into a frying pan with 1 small onion sliced, fry until brown, then add the cucumbers, shake them carefully until they are a light brown, then lift them out carefully with an egg-slice; add 1 tablespoonful of flour to the butter remaining in the pan, mix until smooth, then add ½ pint of stock. Stir constantly until it boils, season with salt and pepper, return the cucumbers, cover and stew gently 20 minutes. Serve on squares of buttered toast.—*Sister F. Mae Zug, Mastersonville, Pa.*

483—Dandelion Dressing.

To ½ pint of sweet cream and milk take 1 egg, 1 teaspoonful of flour, 2 teaspoonfuls of sugar, salt, vinegar to taste; mix all together; put lard in pan, heat, then pour in the dressing; let come to a boil, then stir in the dandelion; heat just enough to scald it. Let stand about 10 or 15 minutes and serve.—*Sister Esther H. Sell, Roaring Spring, Pa.*

484—Fried Eggplant.

Pare the eggplant and cut in slices ¼ inch thick; place slices in a vessel and cover with water, adding 2 tablespoonfuls of salt; let it stand 2 hours. When ready, prepare a batter of 2 eggs, ½ cup of milk, and 2 tablespoonfuls of flour; dip each slice into this batter and roll in cracker dust on both sides; fry in hot butter a golden brown on both sides.—*Sister Lizzie Hackman, Mastersonville, Pa.*

485—Radish Slaw.

When radishes get too strong for table use, pare and slice thin, sprinkle salt over them and let stand about 20 or 30 minutes; pour off the water and dress with cream and vinegar.—*Sister Maggie Picking, Buckeye, Kans.*

486—Baked Onions.

Onions are delicate and delicious cooked thus: Cover 6 large ones with boiling water; boil 10 minutes, drain and cover again with boiling water; add ½ teaspoonful of salt and boil till tender but firm. Drain, put in a baking dish, sprinkle with salt, put a lump of butter on each and cover with rich milk; give a heavy sprinkling with bread crumbs and bake till a light brown. The milk can be heated before put in the baker, requiring less heat in the baker than if put in cold.—*Sister Mary Wampler, Dayton, Va.*

487—Scalloped Onions.

Parboil 12 sliced onions. Prepare cracker or bread crumbs enough to make a layer of crumbs and of onions, putting crumbs first, and on the top adding butter, salt, and pepper to season. And last pour over 1 pint of milk and bake.—*Sister W. J. Swigari, Huntingdon, Pa.*

488—Fried Onions.

Heat 1 rounding tablespoonful of lard; pour into it ½ gallon of sliced onions and a scant ½ cup of hot water; add salt and a pinch of sugar; cover and let cook until tender. Remove the cover and let fry a rich brown, taking care that they do not burn.—*Sister Lula Goshorn, Ladoga, Ind.*

489—Stewed Onions.

Take about 12 large onions, slice, and cook in salt water until done; then put in butter the size of a walnut, and about a cup of cream, and pepper to taste. Be careful not to let it boil, as it will curdle, only let it get good and hot.—*Sister Nettie Smith, Red Cloud, Nebr.*

490—Baked Potatoes.

Wash nice and clean, cut in thick slices, lengthwise, a common-sized potato. Cut in about 4 slices, lay them in the oven. Bake until well done, nice and brown, when they will be crisp and palatable and good enough for a guest. To pare

them makes them nicer, but it is not considered as healthful.—*Sister Amanda Witmore, McPherson, Kans.*

491—Baked Potatoes.

Pare medium-sized potatoes, roll in flour and put in dripping pan, with a generous quantity of butter and lard; season well with salt and pepper, bake till done. Serve with cream gravy made by adding flour to the grease that is left in the pan. After the potatoes have been taken up, brown slightly, add milk or cream, and let boil up.—*Sister Alice Garber, North English, Iowa.*

492—Browned Potatoes.

Pare the potatoes, cut them in halves, put in the dripping pan, season with salt, pepper, and butter the size of an egg, add ½ pint of water. Let them bake until done; then take a spoonful of flour and ½ pint of cream and make a dressing and put over the potatoes. Let them come to a boil, then dish and serve hot.—*Sister Lizzie E. Smith, Morrill, Kans.*

493—For Cooking Potatoes.

Have the water boiling hot when the potatoes are put into the pot, either pared or with the skins on.—*Sister I. C. Myers, Greenmount, Va.*

494—Potato Cakes.

Take any cold pork that may be left over, chop fine, add 3 times as much cold mashed potatoes as you have meat, enough eggs to make a thin batter, season with salt and pepper; beat well and fry the same as griddle cakes.—*Sister S. E. Renner, Payette, Idaho.*

495—Dewey Potato Cakes.

Take 2 cups of cold mashed potatoes, the well-beaten yolks of 2 eggs, season with salt, pepper, and a very little nutmeg. Mix well together, make into round cakes, roll in flour, fry in butter, turning carefully; beat the whites of the eggs to a stiff froth and spread on top of each cake. Bake a delicate brown.—*Sister Mary E. Whitney, Kearney, Nebr.*

496—Potato Chips.

Have potatoes clean, pare them, wipe dry with clean cloth. Slice thin on slaw cutter, only slicing several potatoes

at a time, as they color if sliced long before frying. Have 1½ pints of lard real hot. Drop the sliced potatoes into this. Stir carefully once or twice while frying, only allow them to become a light-brown. Lift into a sieve or colander to drain, afterward putting them into an earthen or porcelain vessel, sprinkling a little salt over them as you put them into this. When cold, cover and keep in a dry place, where they can be kept for a few weeks. The lard can be used a number of times if covered and kept in a cool place. Use a wire spoon or wide fork for stirring and lifting the potatoes. They are to be kept dry in order to retain the crispness, which makes them more palatable.—*Sister J. P. Holsinger, Mt. Morris, Ill.*

497—Potato Chowder.

Pare 6 good-sized potatoes, dice them and put on to boil in clear water with a medium-sized finely-shredded onion. Dice about ⅓ of a pound of nice bacon and put it into a skillet and fry a nice brown, then add the bacon to the potatoes, first pouring off most of the grease. Put 2 tablespoonfuls of butter into the skillet, add a tablespoonful of flour and about ½ pint of rich milk, more if you like it thin; after this boils up, pour it into the potatoes and bacon, add salt, red pepper, and a small bunch of minced parsley; let it boil up well and serve hot.—*Sister John E. Mohler, Warrensburg, Mo.*

498—Creamed Potatoes.

Pare and cut potatoes into dice-shaped pieces; season with salt, pepper, and butter; add water to cook them. Cook until soft, but not mushy. Then make a thickening of flour and milk and stir it into the potatoes. Let boil up and serve.—*Sister L. H. Funk, Kansas City, Mo.*

499—Fried Potatoes.

Chop potatoes very fine, put them into a frying pan with a little hot fat; when they have slightly browned on the bottom, turn and fry until thoroughly cooked.—*Sister Mary E. Whitney, Kearney, Nebr.*

500—Fried Potatoes and Onions.

Pare ½ gallon of potatoes, cook in salt water, slice 6 large onions and fry in grease till soft; slice the potatoes with the onions and let fry 10 minutes. Salt to suit the taste.—*Sister H. G. Miller, Bridgewater, Va.*

501—French Fried Potatoes.

Pare potatoes and slice lengthwise about ¼ inch thick, cutting the slices in strips the same thickness, lay on a dry cloth. Have a skillet half full of hot lard, drop the potatoes in this, stirring once or twice while frying. Let them fry until a light brown, lift into a colander with a wire spoon to drain, salt and turn them in a dish; serve hot.—*Sister Lillie Wagner, Virden, Ill.*

502—Potato Fritters.

Take 4 small potatoes, mash till smooth, add 1 quart of sweet milk, 4 eggs, 1 teaspoonful of baking powder, a little salt, flour enough to thicken. Drop in hot lard and fry in small cakes. Serve hot.—*Sister Ella Miller, Darlow, Kans.*

503—Potato Hash.

Peel 1 quart of onions and 1 of potatoes. Slice them together and boil them tender in ½ gallon of water. Then add 1 pint sweet cream, a lump of butter the size of an egg. A good supper dish.—*Sister Charlotte Roberts, Artemas, Pa.*

504—Mashed Potatoes.

Pare the potatoes, wash and put on to cook in enough water to keep them from burning, put some salt in while cooking, stick with a fork and see when done. Mash fine, add butter and cream to make as thin as you want them.—*Sister Sadie A. Good, New Market, Va.*

505—Mashed Potatoes.

Mash and beat your potatoes until quite light and white. Season with salt, butter, and rich milk. Then make a division through the center of the potatoes, have 2 well-beaten eggs, whites and yolks separate. Stir the whites in one half, yolks in the other. Now take a large spoonful alternate, stack on a pie pan, smooth a little, set in hot oven for 15 minutes to brown. With a broad knife blade place on potato tureen.—*Sister Mary B. Peck, Manvel, Texas.*

506—To Cook New Potatoes.

Cook potatoes in salt water until tender, cut in halves, then dip in flour and fry in butter until a nice brown, the same as you would fry chicken.—*Sister Clara Ringer, Oregon, Ill.*

507—Potato Puffs.

Take 2 cups of cold mashed potatoes, 1 cup of sweet milk, 2 eggs well beaten, and 1 tablespoonful of melted butter. Stir well together, bake in gem pans, and serve while hot.—*Sister Laura Barklow, Lordsburg, Cal.*

508—Scalloped Potatoes.

Take 3 pints of thinly-sliced potatoes, lump of butter the size of an egg; put in a deep dish, salt and pepper to taste, add sweet milk to cover the potatoes, then put in the oven and bake.—*Sister Charity White, Ari, Ind.*

509—Sour Potatoes.

Take about 1 quart of pared potatoes, cut them in thick slices, put in a stew kettle with 1 pint of water and cook until done. Let 2 tablespoonfuls of lard get hot in a frying pan, then stir in a tablespoonful of flour; have ready ½ teacupful of vinegar and 1 teacupful of good sour cream; pour it into the lard and flour, stir, then season with salt and pepper; when it boils, pour it over the potatoes and serve.—*Sister Sarah Miller, Sabetha, Kans.*

510—Scalloped Potatoes.

Take about 1 quart of bread crumbs, put in oven and brown a light brown; then pare and slice potatoes; take a pan 3 inches deep or any size that will suit the family; first put in a layer of potatoes, then bread crumbs, a little salt, pepper, and butter till the amount is all used; then cover with milk and set in a hot oven and bake ½ hour.—*Sister M. C. Whitesel, Wayside, Wash.*

511—Scalloped Potatoes.

Pare as many potatoes as you wish. Slice thin. Then take a bread pan and put in enough potatoes to cover the bottom. Sprinkle salt and bits of butter over them, and then another layer of potatoes, salt and butter, and so on until the potatoes are all in the pan. Then pour in rich milk, enough to cover the potatoes. Set in oven to bake. Bake until the potatoes are soft and a little brown on top. Serve while warm. —*Sister Ella Heckman, Cerrogordo, Ill.*

512—Cold Scalloped Potatoes.

Hash fine cold boiled potatoes, put in a pudding dish or skillet, pour over boiling milk with a little butter and salt to

season. Bake 1 hour or more, until the milk is all seethed in the potatoes. Quite palatable if just right. Raw potatoes can be scalloped the same, only slice instead of hash the potatoes. —*Sister Amanda Witmore, McPherson, Kans.*

513—Scalloped Potatoes.

Pare and slice the potatoes the same as for frying, place half of them in a baking pan, season with pepper, salt, and bits of butter; then add the other half of the potatoes and season again the same as before. Pour in enough sweet milk to cover the potatoes. Bake in the oven about 1 hour, or until the potatoes are soft. Cold boiled potatoes may be used the same way and do not require more than ½ hour for baking.—*Sister Mary Snowberger, Leeton, Mo.*

514—Baked Sweet Potatoes.

Take ½ gallon of sweet potatoes, wash and pare; put them into a stew pan with enough water to cook them half done; then take a dripping pan and melt in it a piece of butter the size of an egg; put the potatoes in the melted butter and turn them so they will be buttered all over; sprinkle a little sugar over them, and bake in a moderately hot oven until they are brown. They are then ready to serve.—*Sister Sarah Shirk, Plattsburg, Mo.*

515—Boiled Fried Sweet Potatoes.

Pare and cut potatoes lengthwise in rather thin slices; place them in a skillet with water enough to cook them tender. Add a little salt, a tablespoonful of sugar, and enough butter or lard to fry them a nice brown when boiled dry.—*Sister Susie Peters, Emporia, Kans.*

516—To Cook Sweet Potatoes.

For ½ gallon of potatoes, take 1 cup of sugar, butter the size of a walnut, 1 tablespoonful of flour, and a little salt. Put all in a kettle and let brown just a little, then add about a quart of water and boil until almost dry, and there will be a good, rich syrup over the potatoes.—*Sister Lizzie Warble, Mt. Morris, Ill.*

517—To Cook Sweet Potatoes.

Pare potatoes and cut lengthwise, put in a vessel, cover with beef or chicken broth, cook quickly.—*Sister Ida B. Hamilton, New Castle, Ind.*

518—Fried Parsnips.

Pare parsnips and cut lengthwise; boil in salt water until tender, take out, and drain; roll in flour and fry in hot butter until nicely browned.—*Sister Mary E. Shafer, Trotwood, Ohio.*

519—Stewed Parsnips.

Prepare and put the parsnips to cook in a porcelain kettle in 1 quart of water, stew for 15 minutes, drain, pour over them 1 quart of boiling water, cook from 45 to 60 minutes, drain again, season with pepper, salt, and butter, or fresh beef stock if you have it.—*Sister E. E. Scroggs, Centerview, Mo.*

520—Parsnip Balls.

Take about 1 quart of parsnips cooked well done and mash fine, season with butter, salt, and a little good cream; add 3 well-beaten eggs, 2 small tablespoonfuls of flour; mix well, form into balls, and fry in plenty of butter.—*Sister Clara Alstadt, Carrington, N. Dak.*

521—Fried Parsnips.

Pare and slice parsnips and fry in lard just the same as raw potatoes.—*Sister M. C. Whitesel, Wayside, Wash.*

522—Pumpkin Fritters.

Take 1 quart of pie pumpkin, mash, add 1 to 3 eggs, 1 teaspoonful of salt and enough flour stirred in to make them into a batter. Fry like pancakes in hot lard.—*Sister Daisy Evans, Los Angeles, Cal.*

523—Baked Rice.

Take 1 pint of rice, cook it, then add 1 cup of currants, 1 cup of raisins, 1 cup of sugar and 3 eggs well beaten; put all together in a baking dish, then pour over it rich sweet milk till the rice is covered. Bake in a hot oven.—*Sister Lydia Hoover, Bevansville, Md.*

524—Baked Rice

Take ½ cup of rice to 1 quart of milk, 2 tablespoonfuls of sugar, flavor with nutmeg or lemon to suit taste; put in the oven and bake until the rice is done. Serve with cream.—*Sister Sarah Gates, Beattie, Kans.*

525—Baked Rice.

Wash 1 cup of rice and 1 cup of raisins. Pour over them 3 pints of rich sweet milk and add ½ teaspoonful of salt. Pour in a baking pan, and bake till the rice is tender. Stir occasionally while baking. Serve with cream and sugar.—*Sister Minna Robinson, Ellison, N. Dak.*

526—Cold Creamed Rice.

Take cold cream, whip, sweeten, and flavor with vanilla, mix with cold cooked rice. This is an excellent way to use left-over rice.—*Sister Martha Reiff Tobias, Camden, Ind.*

527—Fried Rice.

Cook 1 cup rice till soft, add 2 eggs, 1 tablespoonful of flour, and a little salt and pepper. Stir all together thoroughly. Have a spider ready with a tablespoonful of butter or lard melted, drop the rice in, a spoonful at a time. When a nice brown, turn and fry on the other side. This makes a fine breakfast dish.—*Sister Ella Pratt, Payette, Idaho.*

528—To Prepare Rice.

Take ½ cup of rice to about 1 quart of cold water, and let boil a few minutes; then pour off the hot water and add cold water which should again come to a boil, and boil a short time, pouring off the hot water a second time; then add cold water a third time. Let boil 5 minutes, then put on the back of the stove and cook slowly; season and stir only sufficiently to keep from sticking, until it is soft. To bake it, remove the rice before it is cooked soft, put in a pudding dish, season with salt and butter and 1 pint of rich milk, after which bake for 20 minutes or ½ hour.—*Sister J. J. Keim, Elklick, Pa.*

529—Rice Balls.

Take 1 teacup of rice, cook until well done, then add 1 teaspoonful of salt, and 1 well-beaten egg. Make in balls the size of an egg. Roll in cracker dust and drop in hot lard until a nice brown. Serve warm.—*Sister Annie Keim, Elklick, Pa.*

530—Rice and Curry

Cut in inch pieces 1 pound of mutton or beef, place in a kettle with 2 cups of water, let stew till tender, then thicken with flour and milk. While the meat is stewing, wash

thoroughly 1 pound of good rice, place in a kettle with 2 inches or more of water to cover it, cook till done. Take a grain of the rice between the thumb and finger, when soft enough to mash, it is done; then throw into the rice 1 quart of cold water, turn into a colander to drain. When well drained, return to the kettle and keep in a hot place on the stove till needed. If properly cooked, there will be no gluey substance in the rice and every grain will be separate. Into a hot frying pan put 1 tablespoonful of butter, let it brown but not burn, throw into the hot butter a finely-cut onion, stirring briskly; when done, add 1 tablespoonful of curry powder, stirring all briskly as when browning flour. Into this mixture put the meat stew; let cook a few minutes, season to taste, and it is now ready to serve. Serve your guests with rice, dipping over it a spoonful of the curry dressing, mixing it thoroughly with the rice. This is enough for 8 persons.—*Sister D. L. Miller, Mt. Morris, Ill.*

531—Spanish Rice.

Take a slice of bacon cut into small bits, a small onion chopped fine, 4 medium-sized tomatoes, 1 cup of cold boiled rice; put the bacon and onion in a frying pan and brown, add the tomatoes, then the rice. Season to taste with salt and pepper.—*Sister Mary E. Whitney, Kearney, Nebr.*

532—Spinach.

Wash spinach carefully, then cook in salted water until soft, which may require 10 or 20 minutes; drain, and pour over it melted butter or fry slightly in ham drippings. Serve with vinegar if liked.—*Sister Leah Sell, Sharpsburg, Md.*

533—To Cook Summer Squash.

Pare squash, remove the seeds, cook till dry and soft; mash and season with butter, salt, pepper, and sugar. A little cream added will improve it, but it is very good without.—*Sister Hannah Kreitzer, Sabetha, Kans.*

534—Green Peas.

Shell peas and put in cold water for 10 minutes; take out and put in boiling salt water and cook till tender; add a tablespoonful of sugar; take up, drain, put in a hot dish and pour melted butter over them. Season to taste with pepper and salt. Serve at once.—*Sister Perry Broadwater, Lonaconing, Md.*

535—Green Peas.

To 1 quart of green peas shelled, put ½ cup of butter in a stew pan; when very hot, turn in the peas, stir quickly, add boiling water to cook, salt to taste; when ready to serve, add ½ cup of sweet cream.—*Sister J. D. Teeter, Rex, Fla.*

536—Baked Tomatoes.

Prepare tomatoes as to cook; put in a saucepan, dredge with flour, add butter and sugar to taste; put in the oven and bake.—*Sister Sarah C. Gates, Beattie, Kans.*

537—Baked Tomatoes.

Slice 1 layer of ripe tomatoes in a dish, put over it one layer of bread, a pinch of salt, a little pepper, 1 tablespoonful of sugar, 1 teaspoonful of butter; continue until the dish is full. Bake to a light brown. Serve while warm.—*Sister H. G. Miller, Bridgewater, Va.*

538—French Fried Tomatoes.

Cut firm ripe tomatoes in thick slices, dip each slice in beaten egg, then in cracker crumbs and fry brown in butter. —*Sister Effie Eugenia Reese, Warrensburg, Mo.*

539—Fried Tomatoes.

Take tomatoes not too ripe, cut into slices ½ inch thick, roll in flour, and fry in plenty of hot butter; after they are nicely browned on both sides, pour in cream for dressing and season with pepper and salt.—*Sister J. G. Royer, Mt. Morris, Ill.*

540—Fried Tomatoes.

Peel some ripe tomatoes and cut them in slices ½ inch thick; put 2 ounces of butter into a frying pan; when hot, put a layer of the slices of tomato into the pan and fry brown on both sides. Remove to a warm vegetable dish; put ½ cupful of hot water into the frying pan, season with salt and pepper and a little sugar, thicken with browned flour; pour the gravy over the fried tomatoes and serve.—*Sister S. E. Neff, Huntington, Ind.*

541—Fried Tomatoes.

Peel solid tomatoes, cut in halves, dip in flour and fry in butter on a very hot stove; when fried on one side, slice onion

into them, add salt, pepper, and sugar; after being fried brown add sweet cream and bake in oven until well done.—*Sister J. D. Buckwalter, Los Angeles, Cal.*

542—Tomato Mush.

Take as many tomatoes as you desire for a meal, peel and slice them in a dish, then crumb up as much bread as you have tomatoes; put in a skillet a large piece of butter, put it on the stove and let brown; then stir the crumbed bread into it, then the tomatoes; stir until the tomatoes are done; season with salt, pepper and sugar; when done, pour over them ½ cupful of sweet cream; take up and serve.—*Sister Sarah Miller, Sabetha, Kans.*

543—Stewed Tomatoes.

Take a piece of butter the size of an egg, put it in the frying pan; cut 1 onion in small pieces and let stew in the butter with 1 tablespoonful of flour until a light brown; pour in 1 can of tomatoes or 1 quart of fresh ones, with a pinch of salt and a dash of pepper. Cook until as thick as desired.—*Sister Luanna Smith, South Bend, Ind.*

544—Stuffed Tomatoes.

Take 12 large, smooth tomatoes, 1 teaspoonful of salt, a little pepper, 1 tablespoonful of butter, 1 tablespoonful of sugar, 1 cupful of bread crumbs, and 1 teaspoonful of onion juice. Arrange the tomatoes in a baking pan, cut a thin slice from the smooth end of each; with a small spoon, scoop out as much of the pulp and juice as possible without injuring their shape. When all have been treated in this way, mix the pulp with the other ingredients, and fill the tomatoes with this mixture. Put on the tops, and bake slowly ¾ of an hour. Slide the cake turner under the tomatoes and lift gently on a flat dish. Garnish with parsley, and serve.—*Sister Kate C. Hershberger, Vinton, Va.*

545—Turnip Sauce.

Take of turnips ⅔ and potatoes ⅓; pare, and cook until done. Then mash or put through a potato ricer. Season with salt, pepper, and butter, and serve. Unlike mashed potatoes alone, this is good cold or can be reheated.—*Sister Joseph Amick, Elgin, Ill.*

546—Turnip Slaw.

Slice the turnips on a slaw cutter. Cook in salt water until very tender; then pour off water and make a dressing of vinegar, sugar, sour cream and a little flour. Serve hot.—*Sister Guy E. Foresman, Lafayette, Ind.*

SALADS AND SAUCES.

547—Apple Salad.

Take 1 bunch of celery cut fine, 3 large apples cut fine with the celery; pour over them the following dressing: Take 2 eggs, ½ cup of sugar, ½ teaspoonful of salt, a little butter and pepper, 1 cup of vinegar, and 1 teaspoonful of mustard, if liked; boil a few minutes and pour over hot.—*Sister James J. Thomas, Inglewood, Cal.*

548—Apple Salad.

Take 4 medium-sized apples, pare, core, and chop not too fine; of chopped celery ½ the bulk of the apples; 1 cupful of fresh English walnut kernels, broken in pieces, not cut. Mix all together. For dressing take 2 tablespoonfuls of sugar, 1 tablespoonful of butter, and a teaspoonful each of flour, mustard and salt. Mix this with 1 well-beaten egg. Turn on this a cup of boiling milk. Stir briskly and add ½ cup of vinegar. Make the dressing several hours ahead of using, so that it will be cool, and do not chop the apples long before using, or they will discolor.—*Sister W. R. Miller, Chicago, Ill.*

549—Red Beet Salad.

Wash and cook 3 or 4 red beets tender, pierce with a fork; peel and hash not too fine; have some nice ham gravy in a hot skillet, turn the hashed beets into it and fry slightly, stirring all the time. Have a dressing ready made of ½ cup of cream, 1 egg, with good sour vinegar enough to suit the taste, add salt and pepper; pour over the beets, cook a few minutes, stirring briskly; turn out in a dish at once.—*Sister Sarah Minick, Lyons, Kans.*

550—Chicken Salad.

Boil the fowls tender, remove all fat, gristle and skin, mince the meat in small pieces, but do not hash it. To 1

chicken put twice its weight in celery, cut in pieces ¼ inch in length, mix thoroughly and set in a cool place. In the meantime prepare a mayonnaise dressing and when ready for the table pour this dressing over the chicken and celery, tossing and mixing thoroughly. Set in a cool place until ready to serve. Garnish with celery tips, hard-boiled eggs cut fine, and a little green parsley.—*Sister Rose E. Smith, Dunlap, Kans.*

551—Chicken Salad.

Boil the chicken until it is tender and chop it in small pieces, chop also the whites of 12 hard-boiled eggs: add chopped celery and cabbage in equal quantities. Pound the yolks of the eggs fine and add 2 tablespoonfuls of sugar and butter, 1 tablespoonful of mustard, and pepper and salt to taste, last add a teacupful of cider vinegar; mix thoroughly.—*Sister Lizzie Harnish, Mt. Carroll, Ill.*

552—Chicken Salad.

Boil 1 chicken until tender, chop moderately fine, add the chopped whites of 12 hard-boiled eggs, add equal quantities of chopped celery and cabbage; mix all together. Make a dressing as follows and pour over the mixture: Mash the yolks of the 12 hard-boiled eggs fine, add 2 tablespoonfuls of butter, 2 tablespoonfuls of sugar, 1 teaspoonful of mustard, pepper and salt to taste, ½ cup of good cider vinegar; mix all thoroughly. If celery cannot be obtained, cucumbers and celery seed may be used.—*Sister Mattie A. Lear, Hudson, Ill.*

553—Chicken Salad.

Take 3 boiled chickens chopped fine, 10 eggs boiled hard, the whites chopped and added to the chicken. Mash the yolks and moisten with 6 teaspoonfuls of melted butter and olive oil, to which add 1 tablespoonful each of mustard, pepper, salt, sugar, 3 tablespoonfuls of cream, and last add 6 bunches of celery chopped fine, with sufficient vinegar to moisten the whole.—*Sister Lona Cripe, Battle Creek, Iowa.*

554—Cabbage Salad.

Take 4 eggs, ½ cup of sugar, 1 small cup of vinegar, 1 teaspoonful of ground mustard, ½ teaspoonful of celery seeds, a lump of butter. Salt to taste, stir briskly until thoroughly

cooked. When cool, stir together with 1 small head of cabbage, 2 cucumber pickles, 2 apples, and 1 stalk of celery, all chopped fine.—*Sister Lida A. Duncan, Denbigh, N. Dak.*

555—Celery Salad.

Take 3 bunches of celery, cut into bits ½ inch long, boil in water until tender, drain, and dress with ½ cup of sour cream, vinegar to suit the taste, and butter the size of a walnut; season with salt and pepper.—*Sister Annie Mineely, Johnstown, Pa.*

556—Fruit Salad.

Take 1 package of gelatine dissolved in 1 pint of cold water for ½ hour, then pour 1 pint of boiling water over it, add 1 can of pineapple, 6 oranges in small pieces, 6 bananas in thin slices, ⅔ cup of grated cocoanut. Stir all together and set in a cool place to harden; or if it is warm, put on ice and stir occasionally until it begins to set, so that the fruit will be all through the gelatine.—*Sister Sue Sisler, Dallas Center, Iowa.*

557—Fruit Salad.

Soak ½ box of good gelatine in 1 pint of cold water for 1 hour, and prepare the fruit as follows: 2 oranges and 2 bananas, cut fine, 1 can of pineapple, the *sliced* pineapple preferred, juice and grated rind of 3 lemons, and 1½ cups of granulated sugar. Mix fruit and sugar together. Add 1½ cups of boiling water to gelatine Pour over fruit and mix well. Set in a cold place until it hardens. If allowed to stand over night the most satisfactory results will be obtained.—*Sister Della Kessler, Red Cloud, Nebr.*

558—Lettuce Salad.

Take ½ pint of sour cream, 6 tablespoonfuls of vinegar, 1 egg well beaten; put on the stove and let come to a boil; then make a thin batter of 1 tablespoonful of flour and water, add this to the cream; when this boils, remove from the fire, add enough sugar to suit the taste and a pinch of salt; let this dressing partly cool, then pour it over the lettuce. Slice a hard-boiled egg over the top, and serve.—*Sister Anna M. Lichty, Meyersdale, Pa.*

559—Mustard Dressing.

Take 1 tablespoonful of mustard, 1½ tablespoonfuls of sugar, ½ teaspoonful of salt, 1 tablespoonful of flour, a pinch of

cayenne pepper, 1 egg well beaten, ¾ cup of vinegar not too sour: mix all the ingredients together and let come to a boil, stirring all the time; then put in a lump of butter the size of a hulled walnut; beat well, then thin with sweet cream.—*Sister Mary Taylor, Spring City, Pa.*

560—Onion Salad.

Peel and slice 6 good-sized onions and fry to a nice light brown in equal parts of butter and lard, then beat 1 egg well and add ¾ pint of rich milk; stir and pour over the onions; let boil up, then add salt and pepper and about 2 tablespoonfuls of vinegar, and serve hot.—*Sister Hannah M. Neher, Hollywood, Ala.*

561—Oyster Salad.

Take 1 can of cove oysters, 3 hard-boiled eggs, 3 or 4 stalks of celery, same quantity of broken crackers as oysters, butter size of an egg. Chop the whites of the eggs, oysters, and celery separately, season and toss together lightly with a fork. Mash yolks very fine with the butter, add ⅔ pint of vinegar, ½ teaspoonful of prepared mustard. Let come to a boil, stirring constantly, and pour over the mixture.—*Sister Sara Reese Eby, West Elkton, Ohio.*

562—Potato Salad.

Take 6 boiled potatoes, butter size of a hickory nut, 1 good-sized onion chipped up fine, pepper and salt to suit taste. Add 4 boiled eggs, 2 sliced in the salad and 2 on top. Garnish with celery, parsley or lettuce, also add vinegar to suit the taste.—*Sister Carrie L. Arnold, North Manchester, Ind.*

563—Potato Salad.

Take 6 large boiled potatoes, 3 good-sized onions, 4 hard-boiled eggs. Chop fine, with the exception of the yolks of 2 eggs, which save for the dressing. Dressing: A lump of butter the size of an egg, melt in a frying pan, then add 1 teaspoonful of flour, 1 teaspoonful of sugar, the yolks of 2 eggs pulverized, ½ cup of boiling water, ⅓ cup of strong vinegar, salt to taste. Boil up as for gravy and pour over salad, with 1 teaspoonful of prepared mustard. When cool it is ready to serve.—*Sister Lavina Brower, North Manchester, Ind.*

564—Potato Salad.

Slice boiled potatoes and hard-boiled eggs alternately in a dish, season with salt and pepper; make a dressing with 1 cup of good sour cream, 2 tablespoonfuls of sugar, vinegar to suit the taste; pour over the potatoes and eggs, and serve cold.—*Sister Hannah Kreitzer, Sabetha, Kans.*

565—Potato Salad.

Take 7 eggs, boil hard and cut up into squares, boil 7 potatoes size of eggs, let cool, then cut in squares, 1 onion cut fine. Mix all together, salt, make a dressing of 1 cup of sour cream, 1 egg, ½ cup of vinegar, 1 tablespoonful of sugar, pepper and salt to taste.—*Sister Jinia Stark, Centerview, Mo.*

566—Potato Salad.

Boil 12 medium-sized potatoes, and 3 or 4 eggs, when cool cut into dice, then make the following dressing: Take 1 egg, pinch of salt, 1 tablespoonful of flour, 1 tablespoonful of sugar, ½ cup of sour cream, 1 cup of vinegar and water; boil all together; let cool, then mix with the potatoes and eggs.—*Sister Minnie M. Uhl, Brooklyn, Iowa.*

567—Potato Salad.

Take 1 medium-sized dish of left-over mashed potatoes, 7 hard-boiled eggs, 1 medium-sized onion, 1 heaping teaspoonful of sugar; chop the onion and 5 eggs fine, add the sugar, salt, pepper, and vinegar to taste. Slice the 2 remaining eggs on top of salad.—*Sister Anna Sniteman, Keota, Iowa.*

568—Potato Salad.

Take 8 large boiled potatoes, 3 good-sized onions, 3 hard-boiled eggs; chop all together. Dressing: Take 1 egg, 3 spoonfuls of sour cream, 1 spoonful of sugar, 1 spoonful of salt; beat this together, add vinegar to suit the taste.—*Sister Myra Troyer, Baltic, Ohio.*

569—Potato Salad.

Take 1 quart of potatoes chopped fine, put in stew pan with enough water to cover, salt and pepper to taste, let boil until tender, then put in ¾ teacupful of good vinegar, ½ cup of sour cream, 2 tablespoonfuls of butter or meat gravy. Boil 2 or more eggs hard and slice over when taken up. —*Sister C. N. Huff, Amsterdam, Va.*

570—Potato Salad.

Boil eggs hard, mash or grate the yolks and cut the whites fine; take boiled potatoes, cut in blocks not too fine; put in a dish first a layer of potatoes then yolks and whites of eggs and pour over the following dressing: Put butter into a pan, brown flour in it, pour in sweet milk, boil until it thickens, put in vinegar to season, and if liked cut a few onions quite fine and mix with the dressing.—*Sister Eliza Miller, Meyersdale, Pa.*

571—Potato Salad.

Take 10 medium-sized potatoes and cook them with the peeling on. Be careful not to let them cook too soft; peel and cut in small squares; take 1 or 2 medium-sized onions, 1 stalk of celery, 2 hard-boiled eggs, cut and mix with the potatoes; then season with salt, pepper, celery and mustard seeds. Dressing: Take butter the size of a walnut, 1 tablespoonful of yellow mustard, a pinch of salt and ¼ cup of vinegar diluted with water (1 egg can be used if liked); boil together until it thickens, pour over the potatoes, and serve cold.—*Sister Ora Beachley, Hagerstown, Md.*

572—Potato Salad.

Pare and boil in salt water as many potatoes as desired, when done, take out, let cool, then slice in a dish to serve from, and slice 3 hard-boiled eggs over the potatoes. Brown 1 tablespoonful of butter and ½ tablespoonful of flour; beat 1 egg with 2 tablespoonfuls of vinegar; pour this to the flour and butter, add 1 cup of water and stir until it thickens; pour over the potatoes and serve cold.—*Sister Pinkie E. Vetter, Pyrmont, Ind.*

573—Potato Salad.

Take 12 boiled potatoes, yolks of 8 and the whites of 10 hard-boiled eggs, slice in a large dish, add 2 small onions chopped fine; take the yolks of the 2 eggs, rub fine with 1 teaspoonful of ground mustard, 1 tablespoonful of sugar and 1 teacupful of vinegar; mix and pour over the potatoes and egg; stir all together thoroughly and serve.—*Sister Bernice Ashmore, Mansfield, Ill.*

574—Potato Salad.

Take 6 medium-sized potatoes, boil tender, and as many hard-boiled eggs, 1 onion, a lump of butter the size of a

walnut, chop together, salt and pepper to taste, a little celery seed (mustard seed will do), then add some vinegar. Mix together, then slice 2 hard-boiled eggs on top.—*Sister Hannah F. Dunning, Denbigh, N. Dak.*

575—Potato Salad.

Cut in fine pieces 6 cold boiled potatoes, 2 onions, and 3 hard-boiled eggs; make a mustard dressing for same as follows: The yolks of 3 eggs, 3 tablespoonfuls of prepared mustard, 3 tablespoonfuls of white sugar, 2 teaspoonfuls of salt, 1 dessertspoonful of flour, 1 teacupful of very sour vinegar. Let boil, stirring it until it is thick.—*Sister Sue Sisler, Dallas Center, Iowa.*

576—Potato Salad.

Slice cold boiled potatoes in a dish, add a couple of hard-boiled eggs chopped. Mayonnaise dressing is best, but a dressing may be made cold which is made much quicker. Take cream, sugar, vinegar, salt, pepper, and a small amount of mustard. Use your judgment as to amount of each. Onions, if liked, are a nice addition; celery, too, is good in it.—*Sister Eliza J. Englar, New Windsor, Md.*

577—Potato Salad.

Take cold boiled potatoes sufficient to make about 1 quart when chopped fine; slice 1 small onion with the potatoes, enough to flavor. Make a dressing of 1 large cup of sour cream, ½ cup of sugar, and nearly ½ cup of vinegar; pour over the potatoes and set over the fire until it comes to a boil; then take off and mix in 4 hard-boiled eggs chopped fine, same as potatoes; put in a salad dish and garnish the top with slices of hard-boiled eggs; sprinkle with pepper.—*Sister Lillie Calvert, Redfield, Kans.*

578—Potato Salad.

Boil 5 or 6 good-sized potatoes, mash, add 1 onion chopped fine, 4 hard-boiled eggs, and mix well together. Dressing: Take 1 egg, 2 tablespoonfuls of sour cream, 2 tablespoonfuls of sugar, 1 teaspoonful of salt and pepper, ½ cup of vinegar; beat the egg and cream together, then add the rest; put on the stove, let come to a boil; pour over the potatoes and mix well, then slice 1 egg and lay on top.—*Sister Theodosia Harris, Ladoga, Ind.*

579—Potato Salad.

Take several cold boiled potatoes, chop, then mince 3 good-sized onions; slice 2 hard-boiled eggs; mix all together, season with salt, pepper, and celery seed, then add vinegar to suit the taste. Or mix the potatoes and onions, then make a dressing of ⅔ cup of vinegar, salt, pepper, butter the size of a walnut; beat 2 eggs lightly, then turn into the vinegar, and stir while pouring. Boil in double boiler until thick, and then pour it over the potatoes.—*Sister Mary Reddick, Sheridan, Mo.*

580—Potato Salad.

Take 12 good-sized potatoes boiled and salted, 4 hard-boiled eggs, 2 small onions, 1 bunch of celery, chop all together. Then take ½ cup of sour cream, ½ cup of vinegar, 2 eggs, and ½ cup of sugar. Beat together, then let come to a boil; pour over the potatoes, stir well and serve cold.—*Sister Elizabeth Eckerle, Flora, Ind.*

581—Potato Salad.

Take a teacupful of cold mashed or boiled potatoes. Boil 3 eggs hard and chop potatoes and eggs up fine together. Take ¼ pint of sour cream, a little vinegar, a little salt and pepper, and ½ teaspoonful each of celery and mustard seed. Bring this mixture to a boil and mix with the potatoes and eggs. Celery or onions chopped up may be added if liked.—*Sister Katie Moore Strickler, Ivester, Iowa.*

582—Salmon Salad.

Cut fine a head of cabbage that is tender and crisp. To this add ½ that amount of salmon, and a pinch of salt and pepper. Mix well, and pour over it a dressing made as follows: One cup of thick cream (sweet or sour), ½ cup of vinegar, and sugar to taste; beat well and pour over the above.—*Sister Della Kessler, Red Cloud, Nebr.*

583—Salmon Salad.

Remove the bones from 1 can of salmon; season with salt and pepper. Boil 2 eggs 20 minutes so that the yolks will be dry, plunge them into cold water immediately after taking them from the boiling water to prevent the whites turning blue. Cut the whites into small pieces and either mix with the salmon or use as a garnish for the top. Mash the yolks

with a lump of butter, size of 1 yolk, to a smooth paste. Add a little mustard if liked; then vinegar, a little at a time, until the dressing is like cream. If the butter and vinegar separate, warm the dressing before mixing with the salmon.—*Sister R. E. Arnold, Elgin, Ill.*

584—Tomato Salad.

Select as many solid tomatoes as you wish to serve people. Scald, peel, remove the core and seeds; fill the tomatoes with finely-chopped celery and cabbage, seasoned with salt and pepper; dress the whole with mayonnaise dressing and serve on lettuce leaves.—*Sister Cora A. Keim, Elklick, Pa.*

585—Salad Dressing.

Take 4 eggs beaten separately, ½ teaspoonful of salt, 2 tablespoonfuls of sugar, 1 tablespoonful of mustard, ½ cup of vinegar, lump of butter; put all into beaten yolks, add whites last. Cook until thick and smooth, stirring all the time. If too thick, add cream or vinegar. If there are yolks left from a cake, they can be used alone by adding cream to the mixture and boiling with it. If mustard is not liked, it can be omitted. This makes a good dressing for either potatoes or cabbage.—*Sister Katie R. Trostle, Stratford, Ill.*

586—Dressing for Chicken Salad.

Beat together 1 egg, 1 tablespoonful of sugar, ½ teaspoonful of mustard, 1 teaspoonful of flour, 1 teaspoonful of butter, a pinch of salt, a dash of pepper, 4 teaspoonfuls of vinegar, 2 teaspoonfuls of hot water; boil, stirring until thick, then pour over prepared chicken.—*Sister Mary Rihard, Altoona, Iowa.*

587—Salad Dressing.

Take the yolks of 4 raw eggs, 4 mustard spoonfuls of mustard, 1 teaspoonful of flour, 4 tablespoonfuls of sugar, 1 tablespoonful of butter, ½ cup of sweet milk, ½ cup of vinegar, a little salt, a pinch of red pepper; mix all together and stir while heating in a double boiler; do not let it boil.—*Sister Mary S. Geiger, Philadelphia, Pa.*

588—Salad Dressing.

Take 1 tablespoonful sugar, not quite 1 tablespoonful of flour, butter size of a shellbark, 1 egg, milk, ½ teaspoonful

mustard mixed with the vinegar, boil, and let cool if you do not wish the salad wilted.—*Sister J. T. Myers, Oaks, Pa.*

589—Cranberry Sauce.

Take 1 quart of cranberries, wash, and pour over them 1 pint of water, put in a double boiler or granite kettle; boil until the berries break, then press through a colander. Now put back in the kettle with 1 pint of granulated sugar, boil until it forms a jelly, when pour in molds or dishes and set away in the cold and serve with cream and sugar.—*Sister Susan M. Gibble, Manheim, Pa.*

590—Cranberry Sauce.

Take 1 quart of cranberries and 1 pint of water; simmer slowly until berries burst; strain through a colander, then measure liquid; to every pint of strained juice add 1 pound of sugar; cook 5 minutes and turn into wet moulds.—*Sister Mary Taylor, Spring City, Pa.*

591—Cranberry Sauce.

Pick and wash 1 quart of cranberries; put in the preserving kettle with ½ pint of water; add a pint of sugar on top of berries; set on the fire and stew about ½ hour, stirring frequently. They will need no straining and will preserve their rich color cooked in this way.—*Sister Nannie H. Strayer, Johnstown, Pa.*

592—Cranberry Sauce.

Put 2 cupfuls of sugar and 2 of water in a kettle, and when boiling add 1 quart of cranberries, and 3 apples. Boil until tender. This is the best recipe for cooking cranberries I have found.—*Sister W. J. Swigart, Huntingdon, Pa.*

593—Dainty Rhubarb Sauce.

Prepare a quart of rhubarb sauce: Soak ½ box of gelatine in a little cold water, till it all dissolves, then add the red coloring that comes in each box of gelatine, and stir it in the sauce. Sweeten the whole to taste. Set away several hours. When ready for use, slice oranges on top.—*Sister Sarah Witmore Harnly, McPherson, Kans.*

PIES.

594—Plain Pie Crust.

Take 3 pints of flour, 1 pint of lard, and ½ teaspoonful of salt; rub lard and salt thoroughly through the flour, then take as much cold water as will make a soft dough, mix with as little kneading as possible. This will make crust for 6 pies.—*Sister Ida M. Benner, Duncansville, Pa.*

595—Pie Dough.

Take flour, mix in lard and salt, then add 3 tablespoonfuls of bread sponge, add enough water to wet dough. Let set ½ hour before forming into pies.—*Sister G. R. Goughnour, Middlebranch, Ohio.*

596—Apple Custard.

Take ½ cup of melted butter, 2 cups of sugar, 3 cups of stewed apples, and 4 eggs, whites and yolks beaten separately. Bake in pie plates in bottom crust.—*Sister Cora B. Ober, Mastersonville, Pa.*

597—Banana Pie.

Bake a crust; let it cool; slice 2 bananas into the crust. Boil 1 cupful of milk, ½ cup of sugar, yolks of 2 eggs, and 2 tablespoonfuls of flour until thick. Let it cool and then pour over the bananas. Beat the whites of eggs and spread over the top. Put in a quick oven to brown, but do not let pie get hot through.—*Sister F. J. Weimer, Greenville, Ohio.*

598—Boston Pie.

Take 1 cup of sugar, 1 egg, ½ cup of sour cream, ½ cup of sweet milk, 2 cups of flour, 1 small teaspoonful of soda dissolved in the milk, and 2 teaspoonfuls of cream of tartar sifted in the flour. Bake in 2 jelly pans. When done, as soon as cool, split with a sharp knife, and spread with a custard made as follows: Take 1 cup of sweet milk, 1 large tablespoonful of cornstarch, 1 egg, sweeten well, and a pinch of salt. For the top take 1 square of chocolate, 6 tablespoonfuls of sugar, and 2 tablespoonfuls of sweet cream; melt gently over boiling water. When it comes to a boil, remove from fire and beat until cool. This will make 2 pies.—*Sister Jas. M. Rowland, Hagerstown, Md.*

599—Buttermilk Pie.

Take 4 cups of buttermilk, 1 cup of sugar, 2 eggs, 2 heaping tablespoonfuls of flour, 1 level teaspoonful of soda, and a little nutmeg. Bake the same as custard.—*Sister Margaret Henrick, Kidder, Mo.*

600—Buttermilk Custard.

Take 2 eggs, 1 cup of sugar, 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, and 2 cups of buttermilk. Beat all together and boil 5 minutes; flavor with lemon, pour into baked crusts. Beat the whites of 2 eggs to a stiff froth and add 2 tablespoonfuls of sugar; spread on top of custard and brown in a quick oven.—*Sister Joannah Keedy, Darlow, Kans.*

601—Caramel Pie.

Take 5 eggs beaten separately, 1 cup of butter, 1 cup of damson preserves, seeded, or blackberry jelly, 2 cups of sugar, and 1 cup of sweet milk, vanilla to taste; beat whites in last; bake with 1 crust.—*Sister Lula O. Trout, Hollins, Va.*

602—Carrot Custard.

Cook carrots until tender, then mash and rub through a fruit sieve. To 2 cupfuls of carrot add ½ cup of sugar and a pinch of salt; stir into it till smooth 2 tablespoonfuls of flour, then add 3 pints of new milk and 4 well-beaten eggs; put in a baking dish and set in a shallow pan of boiling water and bake in a moderate oven until light brown. If spice is desired, half a spoonful of ginger and cinnamon may be added. This can be used for pies also, and is a good substitute for pumpkin. —*Sister Emma Whisler Click, Tekoa, Wash.*

603—Chess Pie.

Take 4 eggs, 2 cups of sugar, 1 cup of sweet cream, ⅔ cup of butter and 1 tablespoonful of flour. Bake in a pie.—*Sister J. M. Mangus, Roanoke, Va.*

604—Cheese Cakes.

Take 1 cupful of cocoanut, 1 cupful of milk curd, 1 cupful of cream, yolks of 5 eggs, 1 cupful of sugar, and 1 teaspoonful of extract of rose. Place cream, curd, eggs, sugar, and cocoanut on the stove in a thick saucepan, and when thick remove from fire; add the extract when cold; fill pie pans lined with

crust and bake in a steady oven 10 minutes.—*Sister Annie Sell, McKee Gap, Pa.*

605—Chocolate Pie.

Mix together ½ cup grated chocolate, 6 tablespoonfuls of sugar, 3 of flour, with a little sweet milk. Stir this into 2 cups of boiling milk till thick. Add the beaten yolks of 3 eggs and 1 teaspoonful vanilla. Bake the crust first, then fill, put the beaten whites of the eggs on top and slightly brown. This makes 2 pies.—*Sister E. J. Longanecker, East Lewistown, Ohio.*

606—Cinnamon Pie.

Line a pie tin with dough, sprinkle cinnamon over it, sugar, flour and a little butter, add water. Bake without top crust. Nutmeg may be used instead of cinnamon if desired.—*Sister Sarah A. Crowl, Nappanee, Ind.*

607—Cocoanut Custard Pie.

Take 1 tablespoonful of flour, 2 tablespoonfuls of sugar, 2 eggs, 1½ pints of sweet milk and ½ teaspoonful of lemon. Bake slowly until it begins to thicken, then sprinkle ½ cupful of cocoanut over top and bake until done.—*Sister Gertrude Stoner, Hutsonville, Ill.*

608—Cream Pie.

Beat the white of 1 egg to a stiff froth: add 2 heaping tablespoonfuls of sugar, 1 tablespoonful of flour, mix well, then add 1 cupful of rich milk. Pour into a shallow crust, grate nutmeg on top, and bake in a moderate oven.—*Sister M. Jane Stauffer, Polo, Ill.*

609—Cream Pie.

Take 2 tablespoonfuls of sugar, 2 tablespoonfuls of flour, and 1 teacupful of very rich sweet cream. Bake with lower crust only.—*Sister Laura E. Goetze, Saratoga, Wyo.*

610—Cream Pie.

Take ½ cup of butter, 1½ cups of sugar, 1 cup of milk, 4 tablespoonfuls of flour and whites of 4 eggs well beaten and stirred in lightly.—*Sister Esther M. Brown, Whitewater, Ind.*

611—Old-fashioned Crumb Pie.

Take ¾ cup of butter, 1 cup of sugar; mix sugar and butter and sufficient flour to crumb nicely; after it is crumbed by rubbing together with the hands, take about ⅓ of the crumbs, mix the remainder with a cup of buttermilk and 1 teaspoonful of soda, flavor with vanilla or lemon; mix to the consistency of a thin cake dough or a thick batter; have a lower crust prepared in 2 pie plates, put ½ of the dough into each plate and sprinkle the remaining crumbs on top; bake in a quick oven.—*Sister F. Alice Davidson, Centropolis, Kans.*

612—Crumb Cake.

Sift together 1 quart of flour and 2 teaspoonfuls of baking powder, add 1 cup of sugar, ½ cup of butter, rub well together. Have pie tins lined with pie dough. Stir 2 tablespoonfuls of molasses into 1 cup of cold water, dip 2 tablespoonfuls of this on the crust, sprinkle on a layer of crumbs, alternating with the water until the tin is full. Bake till nicely brown.—*Sister Sarah A. Crowl, Nappanee, Ind.*

613—Boiled Custard Pie.

Take the yolks of 4 eggs, 4 pints of sweet milk and 4 tablespoonfuls of flour. Moisten the flour with a little of the cold milk, add the eggs, beat well. Let the milk come to a boil on the stove, then stir in the batter. Boil, stirring to keep from burning, remove from fire, add 1 teacupful of sugar, and flavor with nutmeg. Pour custard into 4 baked crusts. Beat the whites to stiff froth, sweeten, spread over the tops of the custards and put in the oven a few minutes to brown.—*Sister Eliza A. Weaver, Hopkins, Mo.*

614—Cookie Dough Pie.

Take 1 lemon, 1 cupful of seeded raisins chopped and mixed with the lemon, 1 cupful of sugar, 2 cupfuls of water, and 2 tablespoonfuls of cornstarch. Boil until clear. Dough part: ½ cupful of sugar, lump of butter size of a walnut, 4 tablespoonfuls of sweet milk, 2 teaspoonfuls of baking powder, 1 egg, and flour enough to make it as thick as cookie dough. This will make 2 pies. Spread out on plates with spoon; bake in a quick oven. When cold, have the boiled part well cooled and spread on top of the cookie.—*Sister J. P. Holsinger, Mt. Morris, Ill.*

615—Granger Pie.

Make a pie crust and line 4 pie pans. Put 1 cupful of baking syrup in a bowl, 1 teaspoonful of soda, and 1 cupful of boiling water. Stir well and divide in the 4 pans. Now take 3 cupfuls of flour, 1 cupful of sugar, ½ cupful of lard, rub well and put over the top of the syrup. Bake in a moderate oven.—*Sister Sarah A. Sell, Newry, Pa.*

616—Huckleberry Pie.

Take the amount of huckleberries desired for 1 pie, add 1 tablespoonful of vinegar, 2 tablespoonfuls of granulated sugar, and 1 tablespoonful of flour; bake between 2 crusts.—*Sister Hattie Kline, Augusta, W. Va.*

617—Jam Pie.

Take 1 cup of jam, 1 cup of butter, 1 cup of sugar, 1 cup of cream and 5 eggs. This makes 3 pies.—*Sister Nora B. Hufford, Rossville, Ind.*

618—Lemon Pie.

Take the grated rind and juice of 1 lemon, 1 cup of sugar, 2 tablespoonfuls of cornstarch, 1 cup of boiling water and 1 egg. Cook on top of the stove and pour into a pie tin lined with a baked crust. Frost with the white of the egg and a little sugar beaten to a stiff froth. Put in the oven a few minutes to brown slightly.—*Sister Della Funderburg, Surrey, N. Dak.*

619—Lemon Pie.

Take 6 eggs, 1½ cupfuls of sugar, 4 heaping teaspoonfuls of cornstarch or flour, 3 cups of warm water, the grated rind and juice of 1 lemon, and butter the size of an egg. Beat the yolks of the eggs, flour and sugar together, add water, lemon juice, and butter (melted). Mix well together and bake in 4 pie plates without upper crusts. Add 6 heaping teaspoonfuls of granulated sugar to the whites of the eggs, beat to a froth, flavor with vanilla. Spread on top of custards and brown.—*Sister J. P. Bowman, Jonesboro, Tenn.*

620—Lemon Pie.

Take 1 large lemon, 1 cup of sugar, ⅔ cup of flour, 2 cups of cold water, 2 eggs, a piece of butter the size of an egg.

Put the flour, sugar and eggs together, then add the juice, grated rind and water, and butter (melted). Bake in a deep plate without an upper crust.—*Sister D. F. Lepley, Connellsville, Pa.*

621—Lemon Pie.

Take 1 egg, 2 teacups of white sugar, 2 teacups boiling water, 1 tablespoonful of butter, 2 small tablespoonfuls of cornstarch and 2 lemons. Dissolve the cornstarch in a little cold water, then put it in the boiling water. Add the sugar and let it boil a few minutes. Set aside, and when cool add the butter, egg, and juice and grated rind of the lemons. This makes 3 small pies.—*Sister Ella Moore, Elgin, Ill.*

622—Lemon Pie.

Take the juice and grated rind of 2 lemons, 4 tablespoonfuls of flour, 3 pints of hot water, 5 eggs, 2 cups of sugar and 2 tablespoonfuls of vinegar. Heat all together, pour into 4 baked pie crusts. Take the whites of 3 of the eggs and 2 tablespoonfuls of sugar, beat to a stiff froth, spread on top of the pies, put in the oven and bake to a delicate brown.—*Sister Jennie Neher, Mountain Grove, Mo.*

623—Lemon Pie.

Take 4 eggs, 2 cups of sugar, 2 tablespoonfuls of flour, ½ cup of butter, 2 pints of water, 1 large lemon, grated (peel before grating); boil the custard until thick, pour into 2 baked crusts, and bake.—*Sister Dora Studebaker, Whitewater, Ind.*

624—Lemon Pie.

Take the juice and grated rind of 1 lemon, 1 cup of sugar, 1 egg, 2 tablespoonfuls of flour and 2 cupfuls of water. Cover with a crust. This makes 2 pies.—*Sister Hazel Fahrney, Prairie City, Iowa.*

625—Lemon Pie.

Take the grated rind and juice of 1 lemon, 3 tablespoonfuls of flour, 3 cups of water, 2½ cups of sugar, 3 eggs and butter the size of a walnut. Boil together and let cool.—*Sister Anna Showalter, Lattasburg, Ohio.*

626—Lemon Tarts.

Take 1 lemon, 1 cup of good sour cream, 2 cups of thick milk, 3 eggs, 1 teaspoonful of baking soda, 1½ cups sugar, 1 tablespoonful of flour, if the eggs are small. Put strips of pie crust on top and pie crust in bottom.—*Sister Mattie O. Weaver, Hinkletown, Pa.*

627—Lemon Pie.

Take 1 grated lemon, 1 pint water, 1 egg, 1 cup sugar, 1 cup sugar syrup, 1 tablespoonful of flour, then cook 2 minutes. Then divide in 5 ordinary-sized pie plates lined with pastry. Dough for top: Take 1 cup of white sugar, 1 teaspoonful soda, ½ cup butter, ½ cup sour milk, flour to make stiff, roll and cut in strips.—*Sister Anna Martin, Weaverland, Pa.*

628—Lemon Pie.

Take 2 cups of sugar, juice and grated rind of 2 lemons, 2 cups of sweet milk, ½ cup of butter, yolks of 4 eggs and 1 slice of bread broken fine without crust. Mix these ingredients together, put in 4 pie plates lined with pastry and bake. When done, beat the whites of the eggs with 4 tablespoonfuls of sugar and a few drops of lemon juice. Spread on top of the custards and return to the oven to brown lightly.—*Sister Fannie Wenger, Mt. Sidney, Va.*

629—Lemon Pie.

Take 2 cups of white sugar, yolks of 4 eggs well beaten, 3 tablespoonfuls of cornstarch, 2 tablespoonfuls of butter, juice and rind of 2 lemons, 2½ cups of boiling water. Let thicken over a slow fire, pour the mixture into baked crusts. Beat the whites of the eggs, add 4 tablespoonfuls of sugar. Spread on top of pies and place in the oven till brown.—*Sister J. E. Price, Dallas Center, Iowa.*

630—Countryside Mince Meat.

Take 5 pounds of lean beef, cover with boiling water, salt as for table use, boil until tender. Have ready 2 gallons of pared apples (canned ones will do), 2 pounds of suet, 3 pounds of seedless raisins and 1 large home-canned citron. Chop the beef, apples, suet, raisins and citron very fine. Add 1 quart of canned cherries or seeded grapes, 1 quart of dried apples (stewed), 1 quart of sorghum, 1 quart of boiled cider, 1 pint

of cider vinegar, 2 tablespoonfuls ground cinnamon, and 1 teaspoonful ground cloves. Mix thoroughly, sweeten to taste, heat until scalding hot. It requires great care to prevent scorching. Seal in glass jars and keep in a cool place. When ready to make pies, thin to the proper consistency with fruit juices, grate a little nutmeg over filling and add a small lump of butter to each pie. Bake between crusts.—*Sister Mary P. Ellenberger, Turney, Mo.*

631—Mince Pie.

Take 1 cup of sugar, 1 cup of bread crumbs, 1 cup of water, ½ cup of raisins, ½ cup of vinegar, a small piece of butter, ½ teaspoonful each of cinnamon, cloves, allspice and grated nutmeg. Cook before baking, and bake with 2 crusts. —*Sister Sarah Blocher, Pearl City, Ill.*

632—Mock Mince Pie.

Take 1 cup of seedless raisins, 1 cup of chopped apples, ½ cup of vinegar, ¾ cup of sugar, ½ cup of broken crackers and ½ teaspoonful each of cloves, allspice, and cinnamon. Mix the above, and thin with water, some thinner than mince meat. This will make 2 pies —*Sister D. M. Miller, Milledgeville, Ill.*

633—Mock Mince Pie.

Take 1 cup of buttermilk, 1 cup of sugar, 1 cup of raisins chopped fine, 1 tablespoonful of vinegar, 2 eggs, cloves, cinnamon and allspice. For 2 pies; bake with 2 crusts.—*Sister N. E. Lilligh, Mulberry Grove, Ill.*

634—Mock Mince Pie.

Take 1 large cup of sugar, 1 of sour cream, ½ cup bread crumbs, butter the size of a walnut, yolks of 2 eggs, 3 tablespoonfuls of vinegar, 1 teaspoonful of cinnamon and 1 of cloves (ground), and ½ cup of raisins or jam. Bake with lower crust only. Beat the whites of eggs and spread on the top of pie as soon as taken from oven. This makes 2 pies.—*Sister Mary E. Teeter, Bells, Tenn.*

635—Mock Mince Pie.

Take 1 cup of sugar, ½ cup of vinegar, 1 cup of molasses, 1 cup of raisins, 1 cup of boiling water, 1 tablespoonful of cornstarch, 1 teaspoonful of cinnamon, ½ teaspoonful of cloves, ½

teaspoonful of nutmeg, and 2 eggs. Bake with 2 crusts.—*Sister Nettie Stine, Leaf River, Ill.*

636—Molasses Pie.

Take 2 cups of molasses, 1 cup of sugar, 3 eggs, 1 tablespoonful of melted butter and 1 lemon. Beat all together and bake in pastry with a lower crust and strips of the pastry over the top, same as tarts. In the absence of the lemon leave out the sugar also.—*Sister J. A. Sell, McKee Gap, Pa.*

637—Orange Pie.

Take the juice and ½ the grated rind of 1 orange, ¾ cup of sugar, yolks of 2 eggs and 1 teaspoonful of flour. Heat these together, then add 1 cup of cream that has been boiled. Let cool, then add last the whites of 2 eggs beaten to a stiff froth. This makes 1 pie.—*Sister Susan C. Ressler, Altoona, Pa.*

638—Peach Pie.

Stew the peaches before placing them in crusts. For 6 pies, take ½ gallon of peaches, 1 teacupful of sugar and 2 nutmegs to season. Make the pie crust short, put in fruit, cover with upper crust and bake in a quick oven.—*Sister Bettie E. French, Shanks, W. Va.*

639—Peach Pie.

Line a pie tin with puff paste, with pared peaches in halves or quarters well covered with sugar. Put on an upper crust and bake, or leave off the upper crust and make a *meringue* of the whites of 2 eggs beaten to a stiff froth with 2 tablespoonfuls of powdered sugar. Spread on pie after it is baked, return to oven and brown.—*Sister Sallie Brubaker, Beryl, Pa.*

640—Apple Butter Pie.

Take 1 pint of good sweet apple butter, 4 eggs, 2 cups of sugar, 4 heaping tablespoonfuls of flour, 4 pints of milk, and flavor with cinnamon. Bake like custard pies. This will make 4 pies.—*Sister Vinnie A. Weaver, Mound City, Mo.*

641—Dried Apple Pie.

Make pie dough, using 5 cups of flour, 2 cups of lard, salt, and water. Roll a crust, put over it dried apples, mashed and

seasoned with sugar and cinnamon to suit taste. Grate orange peeling over the top.—*Sister Annie Young, Mount Joy, Pa.*

642—Pineapple Pie.

Take 1 grated pineapple, its weight in sugar, ½ its weight in butter, 1 cup of cream, and 5 eggs. Beat butter to a creamy froth, add sugar and yolks of eggs and continue to beat until very light. Add the cream and pineapple, and last the whites of the eggs beaten to a stiff froth. Bake with an under crust. Serve cold.—*Sister Emma M. Zug, Lebanon, Pa.*

643—Potato Pie.

Line a pie tin with crust same as for other pies. Slice raw potatoes very thin, season with salt, pepper and butter the size of a walnut, put in a little hot water and bake until done. Serve with lamb or veal stew gravy.—*Sister L. A. Eshelman, Los Angeles, Cal.*

644—Potato Pie.

Take 1 cup of well-mashed potatoes, 1½ cups of sweet milk, 3 tablespoonfuls of sugar, 1 teaspoonful of butter, 3 well-beaten eggs, season with nutmeg and cinnamon, to taste. Bake same as custard pie. Serve hot with sweet cream flavored with vanilla. This is delicious. This will make 1 pie.—*Sister Annie Bolender, Dayton, Ohio.*

645—Prune Pie.

Line a pie tin with puff paste; fill with seeded prunes well covered with sugar; put on an upper crust of the paste and bake quickly.—*Sister Sallie Brubaker, Beryl, Pa.*

646—Kentucky Pudding Pie.

Take 4 eggs, 1 quart of sweet cream and milk, 1 teacupful of sugar, ½ teacupful of melted butter, 1 tablespoonful of flour. Flavor with vanilla, and bake without an upper crust. —*Sister M. Kate Crist, Timberville, Va.*

647—Pumpkin Pie.

Boil a quantity of pumpkin until quite soft, and press through a sieve to make it fine and smooth. Take 1 quart of the fine pumpkin to make 4 large custards. Add to it the yolks of 4 eggs, 4 tablespoonfuls of sugar and 4 tablespoonfuls of flour. Beat thoroughly and season with salt, pepper, and nut-

meg or other spices as desired. Add to this 4 pints of sweet milk, and lastly the whites of the 4 eggs beaten to a froth. Pour the custard into 4 pie pans lined with pie dough and bake in a hot oven.—*Sister Mary Elizabeth Replogle, Roaring Spring, Pa.*

648—Raisin Cream Pie.

Take 1 cup of good sour cream, 1 cup raisins, without seeds, 1 cup sugar, 1 egg. Bake with 2 crusts, and this will make 2 pies.—*Sister Etta Eckerle, Lanark, Ill.*

649—Raspberry Pie.

Pick 1 pint of berries clean, rinse in cold water. Line a greased pie tin with pie paste, put in prepared berries, dredge with 1 teaspoonful of flour, add nearly ½ cup of sugar and 1 tablespoonful of water. Moisten edges, cover pie with a crust, press edges with hands. Bake.—*Sister Effie Gnagey, Sugden, Ind. Ty.*

650—Rhubarb Pie.

Peel rhubarb and cut very fine, pour boiling water over it and let stand awhile. Take 1 teacupful of sugar to 1 pie. Put half the sugar on the bottom crust with some flour, put in the rhubarb from which the water has been drained, and cover with a little more flour and the remainder of the sugar.—*Sister J. W. Brooks, Independence, Oregon.*

651—Rhubarb Custard.

Pour boiling water over 2 teacupfuls of chopped rhubarb, drain off the water after 4 or 5 minutes. Mix with the rhubarb, 1 teacupful of sugar, the yolk of 1 egg, 1 tablespoonful of butter and 1 tablespoonful of flour, moistening the whole with 3 tablespoonfuls of water. Bake with lower crust only. Make a *meringue* of the white of the egg with 3 tablespoonfuls of sugar. Spread over the top of the pie and return to the oven to brown.—*Sister Emma Detweiler, Johnstown, Pa.*

652—Rhubarb Custard.

Take 1 cup of stewed rhubarb, 1 cup of white sugar, 1 tablespoonful of flour, yolks of 2 eggs, season with lemon extract. Beat this mixture thoroughly and bake in 1 crust. Frost with the beaten whites of the eggs.—*Sister Sue Sisler, Dallas Center, Iowa.*

653—Rich Man's Pie.

Take 4 tablespoonfuls of melted butter, spread on a crust, spread over top of butter ½ cup of sugar, grate on a little nutmeg, then spread on top of all 2 heaping tablespoonfuls of flour. Now set the pie in the oven and pour over enough sweet milk to make it full enough, and bake. Bake with lower crust only. Put the ingredients in just as this is written, beginning with butter and ending with milk. It will make a queer-looking pie to those who have never seen it, but will taste far better than it looks. Try it.—*Sister Mary E. Crofford, Martinsburg, Pa.*

654—Squash for Pies.

Cut a squash in pieces, remove the seeds, pare the same as for pumpkin, put in a kettle on the stove and stew until tender. When done, rub through a fruit sieve. For each pie, add 1 egg, ½ teaspoonful of ginger, ½ teaspoonful of cinnamon, a little nutmeg, and sugar to taste; add milk to make as thin as for pumpkin. A little molasses adds very much to the flavor. Beat the eggs before mixing with the squash.—*Sister Mary Stutsman, Muscatine, Iowa.*

655—Squash Pie.

Take 1 pint of squash, boiled dry, 1 cup of brown sugar, 3 eggs, 1 tablespoonful of melted butter, spices to suit the taste, and 1 pint of sweet milk. This makes 2 pies.—*Sister J. J. Stowe, Girard, Ill.*

656—Sweet Potato Pie.

Stew 3 cupfuls of sliced sweet potatoes in 1 quart of water. When done, add 1½ cups of sugar, ⅔ cup of butter, and a teaspoonful of grated nutmeg. For the dough take a scant quart of flour, 1 teaspoonful each of salt and soda. Sift, work in a small cup of lard and moisten with 1⅔ cups of buttermilk. Knead 2 minutes. Roll out ⅔ of it to line a deep 3-quart pudding dish or baking pan; put in the potatoes and the water in which they were stewed with the seasoning. Roll out remainder of dough and cover, being careful to have the edges pressed together. Bake quickly to a light brown and serve in the pan in which it is baked.—*Sister Annie Pitzer, Cordell, Okla.*

657—Syrup Pie.

For 2 pies. Beat 3 eggs very light, add 2 cups of syrup, 1 cup of milk or water and 1 rounding teaspoonful of baking powder. Flavor to taste. Bake without upper crust.—*Sister J. D. Teeter, Rex, Fla.*

658—Tailor Pie.

Take the yolks of 4 eggs, 1 cup of sugar, ½ cup of butter, 1 large cup of sweet cream seasoned with nutmeg. Beat well together and bake in crusts. Beat the whites of the eggs very light and add ½ cup of sugar. When the pies are done, spread the beaten whites over the top, and put in oven to brown. This makes 3 pies.—*Sister Elsie Huff, Ft. Defiance, Va.*

659— Green Tomato Pie.

Peel and slice 9 pounds of green tomatoes, add 3 pounds of sugar and 1 sliced lemon; cook until soft. Put in glass cans and it will keep until wanted. Make pies with upper and lower crusts.—*Sister Lula O. Trout, Hollins, Va.*

660—Green Tomato Pie.

Slice green tomatoes very thin and put into a crust. Add 1 tablespoonful of vinegar, about 3 tablespoonfuls of sugar, a little flour, and spice to taste. Bake with 2 crusts.—*Sister Laura E. Goetze, Saratoga, Wyo.*

661—Green Tomato Pie.

Take 1 pint of green tomatoes pared and sliced; line a pie pan with pie paste and put in the tomatoes. Then sprinkle over them 5 tablespoonfuls of sugar, add 1 tablespoonful of vinegar, 1 teaspoonful of flour; season with allspice, cloves, and cinnamon. Put on top crust and bake in a moderately hot oven.—*Sister Sue Wire, Acton, Okla.*

662—Transparent Pie.

Take 3 eggs, ½ cup of butter, 1 cup of sugar, ½ cup of milk. Beat butter and sugar to a cream, add the yolks. Stir all together, add flavoring and milk. Bake in 2 crusts. Beat the whites of the eggs, put on top and brown slightly.—*Sister Sara Reese Eby, West Elkton, Ohio.*

663—Transparent Pie.

Take 3 eggs, ½ glass of cream, 1 teaspoonful of lemon essence, 1 cup of butter and 2 cups of sugar. This makes 2 pies.—*Sister Nora B. Hufford, Rossville, Ind.*

664—Vinegar Pie.

Take 1 egg, 1 heaping tablespoonful of flour, 1 teacupful of sugar. Beat all well together, then add vinegar to make it taste real sharp, and 1 cup of cold water; flavor with lemon essence and bake with 2 crusts.—*Sister Cora B. Byer, Albert City, Iowa.*

665—Whipped Cream Pie.

Prepare a nice, crisp pie crust, prick well with a fork to prevent puffing, bake quickly and put aside to cool. Mix 1½ cups of thick, sweet cream, at least 24 hours old, with ½ cup of granulated sugar, all of which has been previously thoroughly chilled, and in a cold place, beat it with a spoon, egg or cream beater, until it stands up stiff, and fine. Then add ½ teaspoonful of lemon extract and pour the cream into the cold crust.—*Sister Lula Goshorn, Ladoga, Ind.*

CAKES.

666—Bow Knots.

Beat 2 eggs, add ⅓ cup of sugar, 1 tablespoonful each of cream and melted butter, ⅛ teaspoonful of soda, ½ teaspoonful of cream of tartar, ¼ teaspoonful each of salt and mace, and flour enough to make a stiff dough. Roll into pieces the shape of a pencil; tie in bow knots. Fry in deep fat, and dust with powdered sugar.—*Sister Zura L. Peck, Meyersdale, Pa.*

667—Crullers.

Take 2 eggs, 1 cup of sugar, 1 cup of sour milk, 1 level teaspoonful of soda dissolved in the milk, 3 tablespoonfuls of melted butter or lard, and 4 cups of flour.—*Sister Amanda Brown, Whitewater, Ind.*

668—Maryland Crullers.

Take 3 eggs, 2 cups of sugar, 1 cup of lard, 1½ pints of sour milk, 1 teaspoonful of soda, 1 teaspoonful of cream

of tartar and enough flour to roll nicely. Cut, and fry in boiling lard.—*Sister A. Roop, Westminster, Md.*

669—Raised Doughnuts.

Take 1½ cups of bread sponge, add a tablespoonful each of melted lard, melted butter, and sugar, and a little salt. Mix with less flour than for bread. Roll and cut in strips, twist and fry in hot lard.—*Sister Grace Hileman, Elgin, Ill.*

670—Doughnuts.

Take 2 cups of sugar, 1½ cups of sweet milk, 5 eggs, 3 tablespoonfuls of butter, 3 tablespoonfuls of baking powder, and enough flour to mix soft. Bake in hot lard, and roll in soft "A" sugar when taken from lard, if desired to give snowy appearance.—*Sister Charles Schubert, Alvada, Ohio.*

671—Doughnuts.

Take 1 cup of sugar, 1 egg, 1 cup of sour milk, 1 teaspoonful of soda, 1 teaspoonful of salt, and flavor with nutmeg. Flour to roll.—*Sister Ina Herbert, Fostoria, Ohio.*

672—Corn Meal Doughnuts.

Take 2 cups of sifted corn meal, 1 cup of white flour, 1 tablespoonful of sugar, 1 teaspoonful of salt, 3 eggs, 1 cup of sour or buttermilk, and 1 teaspoonful of soda dissolved in the milk. Drop from a spoon into hot lard. Fry brown on both sides and serve warm with molasses.—*Sister Mary Hilderbrand, Walkerton, Ind.*

673—Doughnuts.

Take 3 eggs, 1 cup of milk, 1 cup of sugar dissolved in the milk, 3 tablespoonfuls of melted lard, 3 pints of flour, 3 heaping teaspoonfuls of baking powder, a pinch of salt, and nutmeg to flavor. Fry in hot lard.—*Sister Annie Sell, McKee Gap, Pa.*

674—Excellent Doughnuts.

Mix, by sifting 2 or 3 times, 2 heaping teaspoonfuls of baking powder with 1 quart of flour. Beat 2 eggs with 1 coffeecup of sugar, adding a teacupful of new milk (or better if at hand, half milk and half cream), and flavor with nutmeg. Mix all together, reserving a little flour for rolling out. Fry

in hot lard, and when cold roll in powdered sugar.—*Sister Flora Weigle, Shannon, Ill.*

675—Doughnuts.

Take 1 cup of sugar, 2 eggs, 2 tablespoonfuls of melted butter, ⅔ cup of milk, 2 even teaspoonfuls of cream of tartar, 1 even teaspoonful of soda, flour enough to roll, salt and nutmeg. Fry in hot lard.—*Sister Lizzie M. Lichty, Meyersdale, Pa.*

676—Doughnuts.

Take 1 cup of sugar, 1 tablespoonful of butter, and 1 egg well beaten together. Grate half a nutmeg into this, and add 1 cup of milk, 2 teaspoonfuls of baking powder in 2 cups of flour. Add as much more flour as may be needed to make a soft dough. Do not roll, but pat out with the hands. Fry in hot lard.—*Sister Lillus E. Mahan, Elgin, Ill.*

677—Fried Cakes or Doughnuts.

Take ½ cup of sugar, 1 cup sweet cream, a piece of butter the size of a walnut, 2 eggs, a pinch of salt, 1 teaspoonful of soda and enough flour to make a stiff dough. Roll out about twice as thick as pie dough and cut in any shape desired. Drop the cakes one by one into boiling lard in which put several dried apple snitz to keep it from getting too brown.—*Sister Mary Snively, Lanark, Ill.*

678—Doughnuts.

Take 1 cup of granulated sugar, 4 tablespoonfuls of butter, 1 cup of sweet milk, 2 eggs, and 3 cups of unsifted flour, sifted with 3 teaspoonfuls of baking powder. Add ½ teaspoonful of salt, 1 teaspoonful of vanilla, and sufficient flour to roll out. Fry in lard, and roll in sugar while warm.—*Sister Allie M. Jones, Arcanum, Ohio.*

679—Fastnacht Cakes.

Take 3 eggs, 2 cups of sugar, 1 cup of lard, 1½ pints of sour milk, 1 teaspoonful of soda, 1 teaspoonful of cream of tartar, and enough flour to roll nicely. Cut, and bake in boiling lard.—*Sister Amy Roop, Westminster, Md.*

680—Fat Cakes.

Take 3 tincupfuls of sweet cream, 1 tincupful of sour cream, 3 eggs, 1 teaspoonful of soda, 2 tablespoonfuls of salt, 1 teaspoonful of cream of tartar. Use 8 tincupfuls of flour, or enough to make a dough stiff enough to handle without sticking to the fingers. Then roll out in squares and fry in hot lard. Cut dough with cake cutter, using something round to cut holes in the middle of the round cakes. Make diamond-shaped holes in the square cakes.—*Sister Mary Murray, Laurel Hill, Pa.*

681—Snow Balls.

Take 1 cup of cream, 2 eggs beaten well and stirred in with the cream, and lard about the size of an egg. Rub the lard in the flour as for pie dough, and add a little salt. Make the dough about as stiff as pie dough. Roll out thin and cut in pieces about 4 or 5 inches square, then cut with a dough cutter, and tangle. Drop into hot lard and bake a light brown. Sprinkle with sugar while warm.—*Sister D. B. Puterbaugh, Lanark, Ill.*

682—Trifles.

Work 1 beaten egg and 1 tablespoonful of sugar into as much flour as will make a stiff paste. Roll as thin as a silver dollar, and cut into small cakes. Drop a few at a time into hot lard, and cook till they rise to the surface. Turn over, remove with skimmer and drain.—*Sister Mary E. Whitney, Kearney, Nebr.*

683—Cheese Straws.

A dainty dish and a good way to use left-over pie crust: Roll out the pastry to ¼ inch in thickness, sprinkle thickly ½ of it with grated cheese and a dash of salt, fold over the other half, press the edges together, roll out, and sprinkle with cheese as before. Fold again, and roll ¼ inch thick. Cut into strips as straw-like as possible and bake about 8 minutes. Make some of the strips in rings and bake, then place the straws through them and arrange on a plate to serve.—*Sister Evelyn T. Keiser, Lordsburg, Cal.*

684—Cocoanut Puffs.

Take 2 cups of grated cocoanut, 1 cup of powdered or fine granulated sugar, beaten whites of 2 eggs, and 2 tablespoonfuls of flour or cornstarch. Drop on buttered tins and bake quickly. —*Sister Ella Eckerle, Roanoke, Va.*

685—Cream Puffs.

Take 6 ounces of flour, ¼ pound of butter, ½ pint of hot water, and 5 eggs. Boil butter and water together and stir in flour while boiling. When cool, stir the well-beaten eggs in and beat all well, the same as pound cake. Drop on tins and rub tops of cakes with 1 egg beaten. Bake in quick oven. Cream part: ½ pint of sweet milk, 2 eggs, 1 cup of sugar, and ¼ cup flour. Boil the milk, add the sugar, eggs and flour, stirring all till boiled. Flavor with vanilla. Open the puff at one side and put the cream in.—*Sister Amy Roop, Westminster, Md.*

686—Cream Puffs.

Add ½ cup of butter to 1 of hot water, and while boiling stir in 1 cup of flour. When cool stir in 3 eggs, 1 at a time, without previous beating. Drop in spoonfuls on buttered tins, and bake in a moderate oven, till a light brown. When done, each one will be hollow. Fill with whipped cream, or cornstarch filling, flavored with extract or grated chocolate. This amount makes 18 puffs.—*Sister Mary L. Tannreuther, Waterloo, Iowa.*

687—Chocolate Jumbles.

Take 2 cups of sugar, 1 cup of butter, 1 cup of grated chocolate, 4 eggs, 1 teaspoonful of soda, 1 teaspoonful of cream of tartar, and 3 cups of flour. Roll thin and cut in any pattern desired.—*Sister Katie Geib, Mastersonville, Pa.*

688—Drop Cakes.

Take 2 cups of sugar, 1 cup of lard, 1 cup of water, 4 cups of flour, 4 eggs and 4 teaspoonfuls of baking powder. Stir lard and sugar together and add the beaten yolks of the eggs, then the water, flavor, and the whites. Put the baking powder in the flour and add last. Bake in well-greased gem pans, or drop the batter a teaspoonful at a time in rows, on flat greased tins.—*Sister Pearle F. Benner, Duncansville, Pa.*

689—Eggless Cookies.

Take 2 cups of sugar, 1 cup of butter, 1 cup of sour cream and 1 teaspoonful of soda. Sift in flour till a rather soft dough. Roll out, cut, and sprinkle with sugar. Put a raisin in the center of each one and bake.—*Sister G. R. Goughnour, Middlebranch, Ohio.*

690—Fruit Cookies.

Take ¾ cup of butter, 2 cups of sugar, 3 eggs, 1¼ cups of lard, 10 tablespoonfuls of sweet milk, 2 cups of raisins, 4 cups of rolled oats, 4½ cups of flour sifted beforehand, 1 teaspoonful of cinnamon, ½ teaspoonful of salt, 1 level teaspoonful of soda dissolved in milk. Mix very stiff, drop in a pan and bake.—*Sister Eunice Early, South Bend, Ind.*

691—Fruit Cookies.

Take ½ cup of butter, 1 cup of sugar, 1 egg, 1 cup of chopped and seeded raisins, ½ cup of currants, ½ cup of sour milk, 1 teaspoonful of cinnamon, 1 level teaspoonful of soda. Flour the fruits and add spices, then mix in the order given. Mix soft, roll thick, cut out and bake quickly.—*Sister Annie Taylor, Brazil, N. Dak.*

692—Frosted Creams.

Take 1 cup of sugar, 1 cup of butter and lard, mixed to a cream, 1 cup of molasses, 1 cup of cold water, 1 teaspoonful of soda and 1 tablespoonful of ginger. Mix soft and roll. Bake on under side of dripping pan. Ice while warm with the following: Take 2 cups of granulated sugar, dampen with water and boil until it threads. Pour it over the whites of 2 eggs well beaten. Cut the creams into squares with a sharp knife.—*Sister Lizzie Chamberlin, Yale, Iowa.*

693—Frosted Creams.

Take 2 cups of molasses, 1 cup of sugar, ½ pint of shortening, ½ teacupful of water, 1 tablespoonful of soda, 2 tablespoonfuls of cinnamon, yolks of 3 eggs and the white of 1 egg. Knead in flour to roll out easily, and cut in squares the size of soda crackers. Bake in a quick oven. Frosting: Take 1⅓ cups of white sugar dissolved in 4 tablespoonfuls of water, and boil until it threads. Pour it over the beaten whites of the 2 eggs, and beat until smooth. Season with vanilla, and

spread on each square with a knife.—*Sister Bertha Brunskill, Ireton, Iowa.*

694—Frosted Creams.

To make extra good cookies, take 1 egg, 1 cup of molasses, 7 tablespoonfuls of lard, 6 tablespoonfuls of water, 1 tablespoonful of ginger, 1 teaspoonful of soda, and flour enough to roll. Leave dough ½ inch thick. Bake on the bottom of a large bread pan. After it is baked, put on frosting which is made as follows: 1 cup of sugar and ¼ cup of water. Boil till it hairs. Pour in beaten white of egg and beat till it hardens. After the frosting is on, cut in squares the size you like.—*Sister M. A. Wolf, Libertyville, Iowa.*

695—Fruit Crackers.

Required: 1 pound of dates, 1 pint of rich cream, graham flour. Seed the dates. Cut them in small pieces. Take first-class graham flour, sift into the cream till it forms a paste thick enough to roll out. Roll out 2 layers, ¼ inch thick. Sprinkle the cut dates over one of these pieces, lay the other thereon, and then roll out smooth. Cut into squares, about 3 inches each way, prick deeply with a fork, and bake till not too crisp.—*Sister J. H. Moore, Elgin, Ill.*

696—Good Ginger Cookies.

Take 1 cup of molasses, 1 cup of sugar, 1 cup of shortening, 1 tablespoonful of ginger, ½ cup of made coffee, 2 teaspoonfuls of soda dissolved in the coffee, flour enough to roll out. Roll medium thick and bake in a rather hot oven.—*Sister Sarah Witmore Harnly, McPherson, Kans.*

697—Drop Ginger Cakes.

Take ½ cup each of butter and sugar, 1 cup of molasses, 2 eggs, 1 teaspoonful each of cinnamon and ginger, ½ cup of boiling water, 1 teaspoonful of soda, and a pinch of salt mixed in 3 cups of flour. Mix the ingredients in the order named; drop small spoonfuls 2 inches apart in a well-greased pan and bake in a quick oven.—*Sister M. Jane Stauffer, Polo, Ill.*

698—Soft Ginger Cookies.

Take 1 pint of molasses, 1 cup of lard, 1 cup of sour or buttermilk, 1 tablespoonful of soda, 1 teaspoonful of ginger. Stir the soda and ginger in the molasses, add the other ingre-

dients, stir in enough flour to make a soft dough. Roll a little thicker than sugar cookies. Cut into cakes, bake in a moderate oven.—*Sister Lizzie Bagwell, Bremen, Ohio.*

699—Ginger Cookies.

Take 1 cup of sugar, 1 cup of butter, 2 cups of molasses, 1 tablespoonful of ginger, 3 eggs, 2 teaspoonfuls of soda dissolved in 1 cup of buttermilk. Beat well together the sugar and butter. Then put in molasses and ginger, thoroughly mixing them. Then put in the eggs after they have been well beaten. Put in the milk. Use enough flour to make a dough as soft as you can easily work. Roll about ⅛ inch thick, and bake in a quick oven. The softer you keep the dough, the better the cookies will be.—*Sister Mattie Wertz, Johnstown, Pa.*

700—Grandmother's Ginger Cookies.

Take 1 quart of molasses, 1 pint of buttermilk, ½ pint of lard; have all warm, and mix 3 tablespoonfuls of soda with buttermilk, 1 tablespoonful of ginger; stir in 6 pints of flour. When cold, roll. Wash with beaten egg before baking.—*Sister Laura B. Reiff, Idaville, Ind.*

701—Ginger Snaps.

Take 7 cups flour, 1 cup sugar, 2 cups molasses, 1 cup butter, 1 egg, 1 tablespoonful good vinegar, 1 teaspoonful soda, and 1 teaspoonful ginger. If the ingredients are cold, it may seem hard to mix in the full amount of flour, but it should be in if possible. These, if properly baked, very much resemble those in the bakeries.—*Sister Kittie Neher, Palestine, Ark.*

702—Ginger Snaps.

Take 2 cups of molasses, 3 tablespoonfuls of melted lard. 1 tablespoonful of soda dissolved in 2 tablespoonfuls of warm water, 1 tablespoonful of ginger, 1 tablespoonful of cloves, and flour to make a stiff dough.—*Sister Lizzie Allbright, North Manchester, Ind.*

703—Ginger Snaps.

Take 1 cup of molasses, 1 cup of dark sugar, 1 egg, ½ cup of lard and butter mixed, 1 teaspoonful of soda, 2 teaspoon-

fuls of ginger, 4 cups of flour; dissolve soda in 1 tablespoonful of boiling water. Pinch off small bits of the dough, roll in palm of the hand, flatten a little, lay in pan not too close and bake.—*Sister Katie Shetter, Morrill, Kans.*

704—Round Ginger Snaps.

Take 1 cup of brown sugar, 1 cup of molasses, 1 cup of butter, 2 teaspoonfuls of ginger, 1 teaspoonful of soda dissolved in ¼ cup of water, flour enough to make a very stiff dough. Do not roll as thin as sugar cookies, cut with a small round cutter and bake in a quick oven.—*Sister Barbara Wolf, Mayville, N. Dak.*

705—Hermits.

Take 2 cups of brown sugar, 1 cup of butter or lard, 1 cup of raisins seeded and chopped, 3 eggs, ½ nutmeg, ½ teaspoonful each of cinnamon and cloves, 1 teaspoonful of soda dissolved in ½ cup of sweet milk, flour enough to roll without sticking. Roll ½ inch thick and cut with round cake cutter; bake in a rather quick oven. These will keep a month.—*Sister Louella Hitchings, Warriorsmark, Pa.*

706—Hermits.

Take 2 cups of "C" sugar, 2 eggs, ½ cup of butter, ½ cup of sweet milk, 1 cup of chopped raisins, 1 cup of chopped nuts, 1 teaspoonful of soda, 1 teaspoonful of cinnamon and 1 teaspoonful of cloves. Mix as stiff as possible, just so it can be stirred with a spoon. A teaspoonful of dough makes 1 good-sized cake. Frost with boiled icing.—*Sister Nettie Stine, Leaf River, Ill.*

707—Lemon Hearts.

Take ½ cup of butter, cream it, and mix gradually 1 cup of granulated sugar, add 2 well-beaten eggs, 1 teaspoonful of milk, 1 teaspoonful of lemon extract. Mix a heaped teaspoonful of baking powder in with the former preparation, adding enough flour to enable one to roll. Roll very thin, sprinkle granulated sugar on top, cut with a heart-shaped cutter and bake to a brownness desired.—*Sister Kate H. Zug, Mastersonville, Pa.*

708—Molasses Cookies.

Take 2 cups of molasses, 3 eggs, 1 cup of lard, 3 teaspoonfuls of soda, 2 tablespoonfuls of ginger and flour enough to roll. Flavor with vanilla.—*Sister Cora Shaffer, Odell, Nebr.*

709—Molasses Cookies.

Put into a bowl 1 cup of shortening (drippings and lard), 2 cups of New Orleans molasses, 2 tablespoonfuls of boiling water, and 2 teaspoonfuls of soda, stir until "bubbly." Then add ½ teaspoonful of salt, a tablespoonful of ginger, a teaspoonful of cinnamon, 1 beaten egg, and flour to roll as soft as possible. Cut out perfectly round and lift carefully with a broad-bladed knife into a floured dripping pan, being careful not to crowd them. Bake a rich brown in a moderately hot oven. When done, lift out carefully and lay on a smooth surface till cold.—*Sister Grace R. Sell, McKee Gap, Pa.*

710—Oatmeal Cookies.

Take 1 cup of sugar, 1 cup of molasses, ¾ cup of lard, ¾ cup of butter, 3 cups of oatmeal, 2 teaspoonfuls of ginger, or if you like flavor with other spice, 1 teaspoonful of soda. Dissolve with ½ cup of boiling water. Take flour enough to make stiff. Roll and bake in a moderate oven. Turn pan upside down to bake.—*Sister Maude O. Fahrney, Elgin, Ill.*

711—Oatmeal Crackers.

Take ⅔ cup of sugar, ½ cup of butter, 1 egg, ½ cup of sweet milk, 1 level teaspoonful of soda, 2 cups of wheat flour, and 3 cups of oatmeal. The dough should be as stiff as it can be rolled, and if necessary add a little more milk. Roll and cut in squares, or any desired shape, and bake.—*Sister H. Kurtz, Hebron, Iowa.*

712—Graham Crackers.

Take 1 cup of sour cream, ½ cup of sugar, 1 tablespoonful of butter, 1 teaspoonful of soda and graham flour enough to make a stiff dough, so that it can be rolled and cut the same as sugar cookies. Bake in a hot oven.—*Sister Mary Wampler, Dayton, Va.*

713—Pepper Nuts.

Mix into a baking pan 3 pounds of molasses, 1 pound of sugar, ½ pound of lard or butter, 4 teaspoonfuls of cinnamon,

and 2 each of cloves and ginger. Place on the stove and bring to a sharp heat, then take from the stove and stir in 3½ teaspoonfuls of soda dissolved in boiling water. Lastly, stir in 4½ pounds of flour, and let stand in a cool place over night. In the morning work out into half-inch rolls, cut in inch lengths, place in pans not too close and bake in a moderate oven.—*Sister Minnie Barkdoll Warrenville, Ill.*

714—Cookies.

Take 4 eggs, 1½ cups of white sugar, 1 cup of butter, 4 cups of sifted flour, and 1½ teaspoonfuls of baking powder. Mix all together with the hand. Roll out as soft as possible. Bake in a quick oven. Flavor to taste.—*Sister Jennie A. Stephens, Corvallis, Oregon.*

715—Cookies.

Take 2 cups of sugar, 2 eggs, 1 cup of sweet milk, 1 cup of half butter and half lard, a little lemon flavoring, 2 tablespoonfuls of baking powder, and enough flour to make a soft dough. Roll out thin. Bake in a hot oven. They will keep good for weeks.—*Sister Mary A. Himes, McCune, Kans.*

716—Sugar Cookies.

Take 1 cup of butter and 2 cups of sugar creamed together, 5 eggs beaten (to make extra nice, beat whites and yolks separately), 2 teaspoonfuls of baking powder, flavor to suit taste, flour to make a soft dough. Roll and bake in a quick oven. Just before baking, sprinkle with granulated sugar.—*Sister Alice S. Wallick, Wolcott, Ind.*

717—Sugar Cookies.

Take 1½ cups of sugar, 2 eggs, 1 cup of butter or lard, ½ cup of sweet milk, 1 teaspoonful of soda, 1 teaspoonful of ginger, and flour enough to allow you to handle, not stiff. Roll thin, cut and bake in a hot oven.—*Sister Minerva Kintner, Bryan, Ohio.*

718—Sugar Cookies.

Take 2 cups of brown sugar, 1 cup of butter, 1 cup of sour milk, 1 teaspoonful of soda. Flavor, roll thin and sprinkle with white sugar before baking.—*Sister N. E. Lilligh, Mulberry Grove, Ill.*

719—Sugar Cookies.

Take 2 cups of sugar, 1 cup of butter or lard, 1 cup of sour cream, 1 teaspoonful of soda, and 6 cups of flour. Flavor to taste.—*Sister Dora Studebaker, Whitewater, Ind.*

720—Sugar Drop Cookies.

Take 2 eggs, 2 cups of sugar, 2 cups of shortening, 2 cups of sour milk, 1 teaspoonful of salt, 2 teaspoonfuls of soda dissolved in the milk. Add 6½ cups of sifted flour and stir well. Drop pieces about the size of a walnut on greased tins, allowing space for them to spread as they bake. Flavoring of any kind liked may be added.—*Sister Sallie C. Cline, Castleton, Kans.*

721—Scotch Cookies.

Take 2½ pounds of sugar, 1¼ pounds of butter or part lard, 4 eggs, ½ pint of molasses, 1½ ounces of soda, and 3¾ pounds of flour. Flavor with allspice. Mix in rotation.—*Sister Emma J. Weaver, Mound City, Mo.*

722—Good Plain Cookies.

Take 4 cups of white sugar, 2 cups of melted butter and lard, 4 eggs, 12 tablespoonfuls of cold water, 2 teaspoonfuls of soda, and flour to make a soft dough. Roll thin.—*Sister Florence Inman, Bradford, Ohio.*

723—Plain Sugar Cookies.

Take 2 cups of sugar, ½ cup of butter, ½ cup of lard, 1 cup of cold water, ½ teaspoonful of salt, 2 eggs, 2 heaping teaspoonfuls of baking powder, and flour to the consistency for rolling. Flavor with vanilla. Sprinkle with sugar. Bake in a quick oven.—*Sister Della Lehmer, Covina, Cal.*

724—Bakery Sugar Cookies.

Take 4 cups of flour, 1 cup of sugar, ½ cup of sweet milk, ½ cup of melted lard, 2 eggs and 3 teaspoonfuls of baking powder. Bake in cookies.—*Sister Eldora Thomas, Warrensburg, Mo.*

725—Angel Food Cake.

Take the whites of 11 eggs, 1½ cups granulated sugar, 1 cup of pastry flour measured after sifting 4 times with 1 teaspoonful of cream of tartar, and 1 teaspoonful of vanilla. Beat

the whites to a stiff froth, beat the sugar into the eggs, add the vanilla and flour, stirring quickly and lightly. Beat until ready to put in the oven. Bake 40 minutes in a moderate oven. Do not grease the cake pan.—*Sister Lillie M. Ulrey, Canton, Kans.*

726—Angel Food Cake.

Whites of 10 eggs, 1¼ cups of sugar, 1 cup of flour sifted 3 times, 1 level teaspoonful of cream of tartar. Add the cream of tartar to the eggs when half beaten, add a pinch of salt, beat until very stiff, put in the sugar and flour, stirring lightly. Put in an ungreased cake pan and bake from 35 to 50 minutes in a moderate oven.—*Sister E. E. Scroggs, Centerview, Mo.*

727—Dried Apple Cake.

Cut in small pieces dried apples enough to fill 2 cups, wash, cover with water, let stand over night. In the morning add 1 cup of Orleans molasses, cook until tender, let cool. Take 1 cup of sugar, 2 eggs, ⅔ cup of shortening (butter and lard mixed), 1 teaspoonful of soda, 2 cups of flour, 1 teaspoonful each of ground cloves, cinnamon, and other spices if you like. Stir all together and bake in a loaf 1 hour. Lay a greased paper in the bottom of cake pan, as it will separate in removing if baked otherwise.—*Sister Sarah J. Johnsonbaugh, Hagerstown, Ind.*

728—Apple Butter Cake.

Cream together 1 cup sugar, ½ cup butter and 4 eggs well beaten. Then add 4 tablespoonfuls sour milk, 1 teaspoonful soda, 1 teaspoonful each of ground cinnamon and cloves. Add 2 cups of flour. Beat this well together. Then add 1 cup of good apple butter. To be baked as layer cake. —*Sister Susie Heestand, Smithville, Ohio.*

729—Dried Apple Fruit Cake.

Soak 3 cups of dried apples over night, in the morning chop them, put on the stove with 3 cups of molasses, stew almost soft; add 1 cupful of raisins and stew a few minutes: when cold, add 3 cups of flour, 1 cup of butter, 3 eggs and 1 teaspoonful of soda, spice to taste. Bake in a steady oven.—*Sister J. A. Sell, McKee Gap, Pa.*

730—Blackberry Jam Cake.

Take 3 eggs, 1 cup of sugar, ⅔ cup of butter, 2 cups of flour, and 1 cup of blackberry jam, 2 large tablespoonfuls of sour cream, and 1 even teaspoonful of soda. Bake in layers and put together with white icing. Raspberry or strawberry jam may be used instead of the blackberry jam if preferred. —*Sister Lizzie D. Mohler, Falls City, Nebr.*

731—Brighton Rocks.

Take 4 cups of flour, 2 cups of sugar, 2 teaspoonfuls of cinnamon, 2 cups of seeded raisins, 1 cup of butter, 4 eggs, 2 tablespoonfuls of sweet milk and 1 even teaspoonful of soda; put together in order as given, mould with your hands and flatten. Bake in a quick oven.—*Sister Sarah Cook, Sabetha, Kans.*

732—Buttercup Cake.

Take ¾ cup of butter, 1½ cups of sugar, yolks of 8 eggs, 1 whole egg, 1 cup of sweet milk, 2 cups of flour, ½ teaspoonful of soda, 1½ teaspoonfuls of cream of tartar, 1 teaspoonful of lemon essence. Golden frosting: Beat the yolks of 3 eggs very light and stir in powdered sugar until stiff enough to spread. Flavor with vanilla.—*Sister M. A. Peacock, Mt. Morris, Ill.*

733—Buttermilk Cake.

Take 1 cup of buttermilk, 1 pint of molasses, ½ cup of sugar, ⅔ pint of lard, 2 eggs, 2 scant teaspoonfuls of saleratus, and flour enough to make a batter a little stiffer than common cake batter if it is baked in jelly tins; if baked as drop cakes, mix stiff enough so they will not run.—*Sister Effie Hoover, Milford, Ind.*

734—Caramel Cake.

Cream 1 cup of butter with 2 cups of sugar, add slowly 1 cup of sweet milk, 3 cups of flour in which 3 teaspoonfuls of baking powder have been well sifted, and last the well beaten whites of 8 eggs. Flavor with vanilla. Filling: Take 2 cups of light-brown sugar, 1 cup of cream, and 3 tablespoonfuls of melted butter; boil until the mixture will hold together in cold water; when done, add 1 or 2 teaspoonfuls of vanilla. Spread between layers and on outside of cake.—*Sister Orpha Bolinger, Shannon, Ill.*

735—Caramel Cake.

Take 2 eggs, 2 cups of sugar, 1 cup of sweet milk, ½ cup of shortening, 3 cups of flour and 2 teaspoonfuls of baking powder. Icing: 1½ cups of brown and white sugar mixed, ½ cup of sweet cream, butter size of a walnut; boil all together until thick enough to spread between the layers and over the cake. Just before removing the icing from the fire, add 1 teaspoonful of vanilla.—*Sister Sue C. Foutz, Waynesboro, Pa.*

736—Very Cheap Cake.

Take 3 eggs beaten very light, add 1 cup of sugar, beat again, add 1 cup of flour, 1 teaspoonful of baking powder, and ⅔ cup of almost boiling water. Bake in a quick oven.—*Sister Mary E. Whitney, Kearney, Nebr.*

737—A Cheap Cake.

Take ½ cup of butter, 2 cups of granulated sugar, 3 eggs well beaten, 1 cup of sweet milk; mix all together, then add 3 cups of flour and 3 teaspoonfuls of baking powder. Bake in loaf or layer.—*Sister Mattie E. Hylton, Troutville, Va.*

738—Checkerboard Cake.

Light part: Take 1½ cups of sugar, ½ cup of butter, ½ cup of sweet milk, 2 cups of flour, whites of 4 eggs, 2 teaspoonfuls of baking powder, flavor with extract. Dark part: Take 1 cup of brown sugar, ½ cup of butter, ½ cup of sweet milk, yolks of 4 eggs, 2 cups of flour, 2 teaspoonfuls of baking powder and flavor with spices. Mix in separate tins. Put a ring of the light, then a ring of the dark, then a ring of light in 2 jelly tins; then in 2 other jelly tins put a ring of the dark, then a ring of the light, then a ring of the dark. This makes 2 tins each with a light edge and center, and 2 each with a dark edge and center. Put together in layers alternately.—*Sister Mina H. Bosserman, Smithville, Ohio.*

739—Chocolate Cake.

Take 1½ cups of granulated sugar, ½ cup of butter, ½ cup of milk, 4 eggs, 1 teaspoonful of baking powder, 1 teaspoonful of vanilla and 1 square of chocolate; dissolve chocolate in a tablespoonful of hot water and add to cake. Bake in layers and put together with icing.—*Sister Lora Roop, Warrensburg, Mo.*

740—Solid Chocolate Cake.

Take 2 cups of brown sugar, ½ cup of butter, 1 cup of sour milk or black coffee, 2 eggs, 1 teaspoonful of soda dissolved in ½ cup of hot water, ⅓ cake of grated chocolate, and 2 heaping cups of flour.—*Sister Lydia Jordan, Wiley, Ohio.*

741—Chocolate Layer Cake.

Take 2 eggs, ½ cup of butter, 1 cup of sweet milk, 1½ cups of sugar, 2 teaspoonfuls of baking powder and 3 cups of flour. Filling: Take ½ cup of sweet milk, 1 cup of sugar, 1 teaspoonful of butter, 1 tablespoonful of chocolate and ½ teaspoonful of vanilla. Boil until it threads.—*Sister Jennie Neher, Mountain Grove, Mo.*

742—Layer Chocolate Cake.

Take 1½ cups of sugar, ½ cup of butter, 1 cup of milk, 3 eggs, whites and yolks beaten separately, 3 teaspoonfuls of baking powder mixed with 3 cups of flour, 1 teaspoonful of vanilla, and a little salt. When done, ice with the following: Take the white of 1 egg beaten to a froth, 1 cup of powdered sugar, 1 tablespoonful of melted chocolate and 1 tablespoonful of cream. Flavor with vanilla.—*Sister Sarah A. Haines, Huntington, Ind.*

743—Chocolate Loaf Cake.

Take 1 cup of brown sugar, ½ cup of butter, ½ cup of sour milk, 2 eggs, 1 teaspoonful of soda, 1 teaspoonful of vanilla and 2 cups of flour. Mix all well together. Put in a pan ½ cup of grated chocolate, ½ cup of brown sugar and ½ cup of sweet milk. Boil this and pour into the cake boiling hot. Mix well and bake slowly. Icing: Take 2 cups of granulated sugar, 6 tablespoonfuls of boiling water, 2 tablespoonfuls of vinegar or lemon juice. Boil together 8 minutes and pour slowly over the well-beaten whites of 2 eggs. Beat until cool, and flavor to taste.—*Sister Barbara Culley, Warrensburg, Mo.*

744—Chocolate Cake or Devil's Food.

Take 2 cups of dark-brown sugar, ⅔ cup of sour milk, 2 eggs, ½ cup of butter, ⅓ cup of chocolate, ½ cup of boiling water over the chocolate, 1 teaspoonful of soda, 1 tablespoonful of vanilla and flour to make a rather stiff batter. Bake in layers in a slow oven. Spread chocolate icing between layers.—*Sister D. W. Inman, Bradford, Ohio.*

745—Chocolate Nut Cake.

For the cake part take 1 cup of granulated sugar and ½ cup of butter. Beat to cream, then put in 2 eggs, 1 at a time, ½ cup of sweet milk, 1½ cups of flour, putting 1 teaspoonful of baking powder with the last ½ cup of flour. Bake in 2 layers. For the filling, take 1½ cupfuls of sugar, 1 cupful of milk, 2 bars of grated chocolate, butter the size of a walnut; put in a granite pan and cook to the soft ball state, stirring occasionally, then remove from the fire and add 1 teaspoonful of vanilla. Take about ⅓ of this mixture and add 1 teacupful chopped nut meats, stir until cool enough to spread. Put this between the layers, and spread the remaining icing on top and sides of cake. Save some of the whole nut meats and arrange on top of cake. Use English walnuts or hickory nuts. Grease the pan that the icing is cooked in to prevent scorching. This is excellent if the recipe is followed closely.—*Sister Pearl Jackson, South Bend, Ind.*

746—Chocolate Marble Cake.

Put 1 ounce of chocolate and 1 tablespoonful of butter into a cup, and place in a tin of boiling water. Beat to a cream 2 tablespoonfuls of butter and 1 cup of sugar. Beat in gradually ½ cup of milk; next add the whites of 6 eggs beaten stiff, 1 teaspoonful of vanilla, 1½ cups of sifted flour and 1 teaspoonful of baking powder mixed with the flour. Put ⅓ of the batter into a bowl and stir into it the melted chocolate. Put one mixture into a pan, then the other. Bake about 40 minutes.—*Sister Elmer Snowberger, Roaring Spring, Pa.*

747—Clove Cake.

Take 1 cup of sugar, ½ cup of butter, 1 cup of milk, 2 cups of flour, 1 cup of raisins, 1 egg, 1 teaspoonful of soda and 1 teaspoonful each of cinnamon and cloves. Mix and bake.—*Sister J. A. Sell, McKee Gap, Pa.*

748—Coffee Cake.

Take 1 cup of light-brown sugar, 1 cup of molasses, 1 cup of cold coffee, 1 cup of shortening (lard and butter), a big teaspoonful of soda, 1 level teaspoonful of cinnamon and 1 of ground cloves, and 1 cup of chopped raisins. Dissolve the soda in the coffee. Put all together before stirring. Add enough flour to make stiff. Bake. This cake should be made

several days before using. We prefer it made a week before eating. Keep it well wrapped to prevent drying out.—*Sister Hattie Y. Gilbert, Daleville, Va.*

749—Excellent Cake or Cocoanut Cake.

Take 2 cups of sugar, ¾ cup of butter, 1 cup of sweet milk, 4 cups of flour, whites of 6 eggs, and 2 teaspoonfuls of baking powder. Bake in layers.—*Sister Lora Roop, Warrensburg, Mo.*

750—Cream Cake without Eggs.

Take 3 cups of flour, 2 cups of sugar, 1 cup of sweet cream, 1 cup of sweet milk, ¼ cup of lard or butter, and 2 heaping teaspoonfuls of baking powder. Flavor to taste.—*Sister Leona Shively, Newville, N. Dak.*

751—Cream Sponge Cake.

Take 4 eggs, 1 cup of sweet cream, 2 cups of sugar, 2 cups of flour, and 2 tablespoonfuls of baking powder.—*Sister Emma A. Miller, Sharpsburg, Md.*

752—New England Layer Cake.

Place on the stove where it will not burn, 1 cup of sweet milk, 1 cup chocolate grated (stir slowly in the milk until it is dissolved), then add 1 cup sugar, yolk of 1 egg beaten, then let cool. When the custard is cool, add 1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 eggs well beaten, 1 teaspoonful soda dissolved in 1 tablespoonful water, 2½ cups flour. Bake in a moderate oven.—*Sister Ella Moore, Elgin, Ill.*

753—Fig Cake.

Light part: Take 1½ cups of sugar, ½ cup of butter, ½ cup of sweet milk, ½ cup of cornstarch, whites of 4 eggs, 1¾ cups of flour, and 1½ teaspoonfuls of baking powder. Dark part: Take 1½ cups of sugar, yolks of 4 eggs, ¾ cup of butter, ½ cup of water, ½ pound of seedless raisins, ½ teaspoonful each of nutmeg and cinnamon, ½ pound of figs split the broad way, ½ teaspoonful of soda, 1 teaspoonful of cream of tartar and 2 cups of flour. Put together when baked, using light and dark layers alternately, with or without icing.—*Sister Sue C. Foutz, Waynesboro, Pa.*

754—Fig Cake.

Take 1½ cups of sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, 1 teaspoonful baking powder, ½ cup cornstarch and the whites of 6 eggs. Bake in layers and fill with fig filling, which is made as follows: Chop 1 pound of figs, add ½ cupful of sugar and 1 cup of water. Stew until soft and smooth. Spread between layers and ice the whole cake with boiled icing.—*Sister Josie Sloniker, Burroak, Kans.*

755—Fig Cake.

Take 1 cup of white sugar, ½ cup of butter, 1 cup of sweet milk, 2 cups of flour, with 2 teaspoonfuls of baking powder sifted into it, and the whites of 3 eggs. Fig filling for cake: Put ½ pound of figs, chopped fine, in a saucepan with 1 pint of cold water and 1 cup of sugar. Cook slowly until thick enough to spread without running, then let cool; then with the whites of 3 eggs and 2 tablespoonfuls of water mix powdered sugar enough to make stiff, spread on cake rather thick, then a layer of figs and on top of figs spread another layer of eggs. This makes a filling about 1 inch thick, and is a very good, rich cake.—*Sister Emma Kindig, Inglewood, Cal.*

756—Fruit Cake.

Take 2 cups of sugar, 1 cup of butter, 4 eggs, 1 cup of sour milk, 1 teaspoonful of soda, 1 tablespoonful each of cinnamon, allspice and cloves, 1 nutmeg, 2 pounds of raisins, 1 pound of currants and flour enough to make a stiff batter.—*Sister A. W. Hawbaker, Kenmare, N. Dak.*

757—Fruit Cake.

Take 1 large cupful of sour cream, 1¼ cupfuls of brown sugar, 4 eggs, one teaspoonful of soda, 1 teaspoonful of cinnamon, ½ teaspoonful of cloves, ¼ pound of citron, 2 cupfuls of raisins and 2 cupfuls of currants. Mix the fruit in a little flour to keep it from settling, and put as much flour in as you think it will take to mix it thick enough to hold the fruit up. If your cream is rich, do not take any butter, but if not, you will have to take a little.—*Sister Lizzie G. Arnold, Albert City, Iowa.*

758—Fruit Cake.

Take 1 pound of sugar, 1 pound of flour, ½ pound of butter, 7 eggs, ½ pound of currants well washed and dried,

1 pound of raisins, 1 pound of dates seeded, ¼ pound of citron sliced, 1 teaspoonful of ground cinnamon, 1 teacupful of buttermilk, 1 teaspoonful of soda and the juice and grated yellow rind of 1 lemon. Dredge the fruit with flour, cream the butter and sugar together, add the beaten yolks, the milk and soda, then the spices, and last the beaten whites alternately with the flour, fruit, and lemon juice. This amount requires a 7-pound mould and 2½ hours for baking in a moderate oven, or it can be divided into parts and baked in 2 hours.—*Sister N. E. Shickel, Roanoke, Va.*

759—Imitation Fruit Cake.

Take 3 cups of sugar, 1 cup of molasses, 1 cup of buttermilk, 2 teaspoonfuls of soda, 7 eggs, 1 cup of lard and butter and 1 level tablespoonful each of cinnamon, cloves and allspice. This makes 3 large cakes.—*Sister Effie Hoover, Milford, Ind.*

760—A Good Cake.

Take 9 eggs, 2 cups of soft white sugar. Beat them together 1 hour; then add 2 cups of flour and ½ teaspoonful of baking powder. Bake 1 hour.—*Sister Josiah Clapper, Salemville, Pa.*

761—Hickorynut Cake.

Take 2 cups of white sugar, 1 cup of butter, 1 cup of rich sweet milk, whites of 4 eggs, 3½ cups of flour, 2 teaspoonfuls of baking powder and 4 cups of chopped nut meats. Flavor with vanilla. Bake in layers or loaf.—*Sister M. Alice Mumma, Sharpsburg, Md.*

762—Ice Cream Cake.

Take 2 cups of sugar, 3 cups of flour, ¾ cup of butter, whites of 6 eggs, and 3 teaspoonfuls of baking powder. Bake in 4 layers.—*Sister Elmira Shoemaker, Eaton, Ind.*

763—Ice Cream Cake.

Take 1½ cups of white sugar, ½ cup of butter, 1 cup of sweet milk, whites of 5 eggs thoroughly beaten and 3 teaspoonfuls of baking powder sifted in 3 cups of flour. Flavor with lemon.—*Sister Mary A. Albright, North Manchester, Ind.*

764—Jam Cake.

Cream ¾ cup of butter, 1 cup of sugar and yolks of 3 eggs together. Add first 1 teaspoonful of cinnamon, 1 tea-

spoonful of allspice, ½ nutmeg and 3 tablespoonfuls of sour cream. Next add 1 cup jam and 1½ cups of flour in which has been mixed 1 teaspoonful of soda. Add the beaten whites. Bake in layers and put together with soft icing.—*Sister Kittie Keim, Rockingham, Mo.*

765—Layer Cake.

Take 1½ cups of sugar, ½ cup of butter, ½ cup of sweet milk, 2 cups of flour, 2 teaspoonfuls of baking powder and 3 eggs.—*Sister Lizzie W. Kilhefner, Ephrata, Pa.*

766—Layer Cake.

Take 2 eggs, ¼ cup of butter, 2 cups of sugar, ¾ cup of sweet milk, 1 heaping teaspoonful of baking powder, and 2½ scant cups of flour. Bake in layers, flavoring with lemon or vanilla. Then take 1 cup of milk. Put in a pan and let come to a boil. Then mix 1 tablespoonful of flour and 1 of sugar. Put in a pan and boil, and flavor with lemon or vanilla. Spread between layers and sprinkle with shredded cocoanut. —*Sister Florence Myers, Goshen, Ind.*

767—Layer Cake.

Take ½ pound figs and stew quite tender. Cream together 1½ cups of sugar, 2 teaspoonfuls of butter, then add 1 egg well beaten, 1 teaspoonful of soda dissolved in 1 cup of sweet milk, 3 cups of sifted flour, and with the last cup mix 2 teaspoonfuls of cream of tartar. Make your frosting with the white of 1 egg and sugar, and spread on the cake. Then put on a layer of figs well mashed, then another layer of cake, frosting and figs, until all are added. The last layer is simply frosted. Raw bananas sliced fine, and used instead of figs, make a fine cake.—*Sister Cassie Bowser, Lineboro, Md.*

768—Leap Year Cake.

Take 1 cup of white sugar, ½ cup of butter, whites of 3 eggs, ½ cup of sweet milk, 2 cups of flour, 2 teaspoonfuls of baking powder, and 1 teaspoonful of vanilla. Frosting: Beat the yellow of the eggs with at least 15 teaspoonfuls of pulverized sugar. Ice while cake is hot.—*Sister J. T. Myers, Oaks, Pa.*

769—Lemon Cake.

Take 3 cups of flour, 2 cups of sugar, ½ cup of butter, 1 cup of sweet milk, whites of 5 eggs, 2 teaspoonfuls of bak-

ing powder, and flavor with essence of lemon. Icing: Take the juice and grated rind of 1 lemon, 1 large cup of pulverized sugar, 1 egg and 1 tablespoonful of butter. Beat well together and then boil for 5 or 10 minutes.—*Sister Clara A. Mullendore, Gapland, Md.*

770—Lemon Jelly Cake.

Cream 1½ cups of sugar, butter the size of an egg, and 3 eggs. Add ½ cup of sweet milk, 2½ cups of flour and 2 teaspoonfuls of baking powder. Bake in 4 layers. Filling: Take 1 cup of boiling sweet milk, 1 egg, 1 tablespoonful of sugar and 2 tablespoonfuls of flour moistened with cold sweet milk. Let boil. Flavor with lemon and spread between layers. —*Sister Sarah A. Crowl, Nappanee, Ind.*

771—Loaf Cake.

Take 2 cups of raised dough, 2 cups of sugar, 1 cup of butter or lard, 2 eggs, 2 tablespoonfuls of cinnamon, ¼ spoonful of nutmeg, and 1 cup of raisins or currants. Mix well. Put in a pan to bake. Let it rise like bread, and bake in moderate oven 1 hour.—*Sister Winnie West, Leesburg, Ohio.*

772—Mahogany Cake.

Take 1½ cups of sugar, ½ cup of butter, ½ cup of sweet milk or coffee, 2 cups of flour, 3 eggs, 1 teaspoonful of soda dissolved in the milk, 1 teaspoonful of baking powder, and ½ cup of chocolate in ½ cup of milk or coffee; cool and stir in last. Filling: 1½ cups of sugar cooked in ½ cup of milk; beat until cool.—*Sister Sue B. Heiny, Carleton, Nebr.*

773—Marshmallow Cake.

Take 2 cups of powdered sugar, 1 cup of butter, 1 cup of milk, 3½ cups of flour, whites of 6 eggs and 3 level teaspoonfuls of baking powder. Filling: Take 1½ cups of sugar, 2 eggs, 10 cents' worth of marshmallows and 7 tablespoonfuls of water. Put marshmallows in oven to melt before adding to the other ingredients.—*Sister Lydia Jorden, Wiley, Ohio.*

774—Marble Cake.

White part: Take the whites of 4 eggs, 1 cup of white sugar, ½ cup of butter, ½ cup of sweet milk, 2 tablespoonfuls of baking powder, 1 teaspoonful of vanilla or lemon and 2½ cups of sifted flour. Dark part: Yolks of 4 eggs, 1 cup of

brown sugar, ½ cup of cooking molasses, ½ cup of butter, ½ cup of sour milk, 1 teaspoonful of ground cloves, 1 teaspoonful of cinnamon, 1 teaspoonful of mace, 1 grated nutmeg, 1 teaspoonful of soda (soda to be dissolved in a little milk and added after a part of the flour has been stirred in), and 1½ cups of flour. Drop a spoonful of each kind in a well-buttered cake dish, first the light part then the dark part, alternately. —*Sister Lella E. Sanger, Bays, W. Va.*

775—Molasses Loaf Cake without Eggs.

Take 1 cup of sorghum molasses, 1 cup of sugar, ½ cup of lard, 1 cup of raisins, 1 teaspoonful of cinnamon, 1 teaspoonful of ginger, 1 teaspoonful of soda, 1 cup of hot water, and flour enough to make a stiff batter. Place in pan, and bake in quick oven.—*Sister Lizzie A. Wagoner, Charles City, Iowa.*

776—Molasses Loaf Cake.

Take 1 cup of sour milk, 1 cup of molasses, 2½ cups of flour, 1 level teaspoonful of soda, and ½ cup of shortening, —*Sister J. T. Myers, Oaks, Pa.*

777—Mountain Cake.

Take 1 cup of sugar, ½ cup of butter and 2 eggs beaten together. Add ½ cup of milk or water, 2 cups of flour and 2 teaspoonfuls of baking powder in the flour.—*Sister W. J. Swigart, Huntingdon, Pa.*

778—Marble Cake.

White part: Take the whites of 4 eggs, 1 cup of sugar, ½ cup of sweet milk, 2 teaspoonfuls of baking powder and butter size of a large egg. Dark part: Take the yolks of 4 eggs, 1 cup of sugar, ½ cup of milk, butter the size of an egg, 2 teaspoonfuls of baking powder, spices to taste, and flour enough to make a stiff batter. Bake in layers.—*Sister Lydia Brubaker, Argos, Ind.*

779—Old Maid's Cake.

Take 1 cup of sugar, ½ cup of butter and lard. Mix well together, then add 1 cup of sweet milk, 2 cups of flour, 1½ teaspoonfuls of baking powder, ½ teaspoonful of cream of tartar, and add last the well-beaten whites of 5 eggs. Do not stir much after the eggs have been added. Bake in 3 layers. Icing: Take ⅔ cup of sugar, 5 tablespoonfuls of milk

and flavor with lemon. Boil till thick.—*Sister Mary A. Diehl, Polo, Ill.*

780—Orange Cake.

Cream 2 cups of sugar, ½ cup of butter and the yolks of 4 eggs. Add 1 cup of sweet milk. Mix by sifting twice 2 heaping cups of flour and 2 teaspoonfuls of baking powder, stir into the milk and sugar. Add the beaten whites of 4 eggs last, and flavor to taste. Bake in a quick oven. Filling: Take the juice of 2 oranges, the grated peeling of 1 orange, 1 cup of sugar and 1 tablespoonful of butter. Boil, and stir in 1 tablespoonful of flour mixed with cold water. When cool, add 1 teaspoonful of orange extract.—*Sister Ida M. Fesler, Longmont, Colo.*

781—Peanut Cake.

Remove the brown hulls from 2 cupfuls of shelled peanuts, chop them fine and slightly flour. Cream 1 cup of sugar and ½ cup of butter together; beat the white of 1 egg until it will pile up, beat the yolk, add to the butter and sugar and beat. Add 1 cup of sweet milk, 2½ cups of flour, and 2 heaping teaspoonfuls of baking powder. Flavor to taste, and add the nuts last.—*Sister Grace Gaffin Price, Dixon, Ill.*

782—Plain Cake.

Take 1½ cups of sugar, 3 eggs, ½ cup of lard or butter, ⅔ cup of sweet milk, 3 teaspoonfuls of baking powder, and flavoring to suit the taste.—*Sister Adaline Huston, Mishawaka, Ind.*

783—Pound Cake.

Take 1 cup of sugar, ½ cup of butter, 1¼ cups of flour, 4 eggs, the whites and yolks beaten separately. Beat them together for 10 minutes, and add ¼ teaspoonful of baking powder.—*Sister Clara Ringer, Oregon, Ill.*

784—Prince of Wales Cake.

White part: Take 1 cup of white sugar, ½ cup of butter, ½ cup of sweet milk, 2 cups of flour, whites of 4 eggs, 1 teaspoonful of baking powder. Dark part: Take 1 cup of brown sugar, ½ cup of molasses, ½ cup of butter, ½ cup of sour milk, 2 cups of flour, yolks of 3 eggs, 1 teaspoonful of soda dissolved in the milk, 1 teaspoonful each of spices, 1 pound

of raisins, and ¼ pound of citron. A small amount of black pepper improves it. Bake in layers and put together with icing.—*Sister Barbara Culley, Warrensburg, Mo.*

785—A Quick Cake.

Break 2 eggs in a teacup, then fill up with rich sour cream; add 1 teacupful of sugar, 1 of flour, and a level teaspoonful of soda. Mix all together and beat thoroughly. Bake in layers and dress it with ½ teacupful of sugar wet with sweet cream, put in a pan and boiled thick. Stir to keep it from burning, and flavor with vanilla or banana.—*Sister Almeda Caskey, Lenox, Iowa.*

786—Rebel Cake.

Take 3 eggs, 2 teacups of sugar, ½ cup of butter, 3 cups of flour, 2 teaspoonfuls of cream of tartar, and 1 teaspoonful of soda. Flavor to suit the taste. Bake in jelly tins.—*Sister M. Kate Crist, Timberville, Va.*

787—Rice Rolls.

Take 1 pint of sweet milk, 1 pint of fresh yeast, 1 teacupful of sugar, 1 teacupful of boiled rice, 2 eggs, shortening the size of an egg, and a little salt. Let rise several times before moulding, then let rise light before baking. Bake in a slow oven.—*Sister Emma Newcomer, Lanark, Ill.*

788—Delicate Ribbon Cake.

Take 2 cups of sugar, ½ cup of butter, 1 cup of sweet milk, 3 cups of flour and 3 teaspoonfuls of baking powder. Divide in 5 parts; for the brown put in a teaspoonful of grated chocolate or cocoa; for the pink, a teaspoonful of red sugar; for the yellow, the yolk of 1 egg; for the salmon, the yolk of 1 egg and a teaspoonful of red sugar. The white leave as it is without any addition.—*Sister Medora Wright, Cottage Grove, Ind.*

789—Ribbon Cake.

Cream well together 1 cup of butter with 2 cups of sugar; add 5 eggs beaten separately, 1 cup of milk, 4 cups of flour well sifted with 2 teaspoonfuls of baking powder, and flavor with vanilla. Take ⅓ of the cake batter and add to it 1 cup of chopped raisins and citron, and a little spice. Bake in 3

jelly tins, and place the fruit layer in the middle.—*Sister L. H. Funk, Kansas City, Mo.*

790—Favorite Snow Cake.

Beat ½ cup of butter to a cream, add 1 cup of flour and stir thoroughly together. Add ½ cup of cornstarch and ½ cup of sweet milk in which 1½ teaspoonfuls of baking powder has been dissolved. Last add the whites of 4 eggs and 1 cup of sugar well beaten together. Flavor to taste, and bake in a loaf cake.—*Sister Lizzie Chamberlin, Yale, Iowa.*

791—Sponge Cake.

Take 2 eggs, beat the whites stiff, add most of a cup of sugar, and beat again. Beat the yolks, add the rest of the cup of sugar and beat more. Then put the whites and yolks together and beat. Add a cup of flour and a teaspoonful of baking powder, and sift together. Stir into the eggs until smooth. Add any flavoring that is liked, and ½ cup of boiling water. Beat quickly and pour into an ungreased pan. Bake 20 minutes and when baked turn upside down to cool.—*Sister Etta Martin, Laurens, Iowa.*

792—Sponge Cake.

Take 1 pint of sweet milk and cream together, 2 cups of sugar, 3 eggs, well beaten together, 2 teaspoonfuls of baking powder, a pinch of salt, lemon to flavor. Stir in necessary amount of flour, sugar and baking powder together, then add milk and eggs.—*Sister Jennie G. Dugan, Listie, Pa.*

793—Sponge Cake.

Take 3 eggs, whites beaten to a stiff froth, then beat the yolks. Put them together and beat again. Add 1½ cups of sugar and beat again. Add 1 teaspoonful of baking powder sifted into 1½ cups of flour, sift 3 times. Lastly add ½ cup of boiling water, stirring in a little at a time. Flavor with lemon or vanilla. Bake either in sheet or layers.—*Sister Kate Riley, Highland, Ohio.*

794—Spice Cake.

Take 4 eggs, leaving out the whites of 2, 2 cups of brown sugar, ½ cup of melted butter, ½ cup of sour milk, 1 teaspoonful of soda, 2 teaspoonfuls of cinnamon, 1½ teaspoonfuls of cloves, ½ teaspoonful of nutmeg and 2 cups of flour. Dis-

solve the soda in the sour milk. Bake in layers. Make an icing, using the 2 whites of the 2 eggs and spread between the layers.—*Sister Katie Shetter, Morrill, Kans.*

795—Spice Cake.

Take of the sponge of bread just ready to stiffen 1½ cupfuls, 1½ cupfuls of sugar, 1½ cupfuls of flour, ½ cup of lard and butter, and 2 eggs. Put sugar, lard and eggs in sponge and add 2 teaspoonfuls of cinnamon, 1 teaspoonful of cloves and ½ nutmeg. Mix well and add 1 teaspoonful of soda, 1 cupful of raisins, 1 cupful of currants, and the flour last. This makes a large loaf and should be baked nearly an hour in a moderate oven. Try with a splint.—*Sister Maggie E. Harrison, Conemaugh, Pa.*

796—Spice Cake.

Take 2 cups of sugar, 1 cup of lard, 1½ cups of buttermilk, 1 big teaspoonful of soda, 1 teaspoonful of cinnamon, 1 teaspoonful of nutmeg, ½ teaspoonful of ground cloves and 1 cup of raisins. Dissolve the soda in the milk and add 3 cups of flour. This cake should be made several days before using. Keep it well wrapped to prevent drying out.—*Sister Belle Porter, Abbyville, Kans.*

797—Spice Cake.

Take 2 cups of brown sugar, ½ cup of butter, 2⅔ cups of flour, 1 cup of sour milk, 1 teaspoonful of soda, 1 teaspoonful of baking powder, 2 teaspoonfuls of ground cinnamon, 1 teaspoonful of ground cloves, ½ nutmeg grated, white of 1 egg and yolks of 2 eggs. Bake either in layers or in a loaf. —*Sister Sara Reese Eby, West Elkton, Ohio.*

798—Spice Cake.

Take 2 cups of brown sugar, ½ cup of butter, ½ cup of sweet milk, 1 teaspoonful of allspice, 1 teaspoonful of cinnamon, 2 teaspoonfuls of baking powder, 2 cups of flour, yolks of 4 eggs, and the whites of 2.—*Sister Dora Studebaker, Whitewater, Ind.*

799—Thanksgiving Cake.

Take 8 eggs (beaten separately), 1 pound of butter, 2 pounds of dark sugar, 1 pound of raisins, 1 pound of figs, 1 pound of currants, ½ pound of citron, ½ cup of molasses,

½ cup of coffee, 2 pounds of flour, 2 teaspoonfuls of soda, 1½ teaspoonfuls of cinnamon, 1½ teaspoonfuls of nutmeg, 1½ teaspoonfuls of cloves, 1 teaspoonful of pepper and 1 teaspoonful of salt. This will keep 3 months if kept in a proper place. —*Sister Nettie Stine, Leaf River, Ill.*

800—Tilden Cake.

Take 1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups of flour, ½ cup of cornstarch, 4 eggs, 2 teaspoonfuls of baking powder and 2 teaspoonfuls of flavoring. —*Sister J. T. Myers, Oaks, Pa.*

801—Quick Tea Cake.

Break 2 eggs into a large teacup. Put in with the eggs 1 tablespoonful of butter and then fill up the cup with sweet milk. Pour into a vessel and add 1 cup of sugar and 1¾ cups of flour with 2 teaspoonfuls of baking powder. Do not stir until all the ingredients have been added, then beat thoroughly. Bake in layers and put jelly or other filling between layers.—*Sister Dessa A. Kreps, Independence, Oregon.*

802—White Layer Cake.

Beat 1½ cups of sugar and ½ cup of butter together, then add ¾ cup of milk. After adding 2 cups of flour, beat the whites of 4 eggs and put in 3 teaspoonfuls of baking powder and 1 teaspoonful of vanilla.—*Sister Etta Fox, Shannon, Ill.*

803—White Mountain Cake.

Take 2 cups of sugar, ⅔ cup of butter, 2 cups of flour. Mix in 2 teaspoonfuls of baking powder, 1 cup of cornstarch, ⅔ cup of sweet milk, and last put in the whites of 7 eggs well beaten. Bake in layers and put on icing and cocoanut.—*Sister Ida E. Gibble, Lykens, Pa.*

804—White Cake.

Take the whites of 4 eggs, 2 cups of sugar, ½ cup of butter, 1 cup of sweet milk, 3 cups of flour, and 2 teaspoonfuls of baking powder. Mix well sugar and butter, and the whites well beaten, add milk, then flour with baking powder. Can be used as jelly or solid cake.—*Sister Iva C. Metzger, Rossville, Ind.*

805—Whipped Cream Cake.

Take 1 cup of sugar, 2 eggs, 2 tablespoonfuls of softened butter, and 4 tablespoonfuls of milk. Beat all well together, then add a cup of flour in which 1 teaspoonful of baking powder has been sifted. Bake in a small spuare dripping pan. When the cake is cool, have ready ½ pint of sweet cream whipped to a stiff froth, sweeten and flavor to taste; spread over cake and serve while fresh. Or bake the same in small round gem pans, and when cool split open and put in each a few slices of ripe banana. Put in a dessert dish and put the whipped cream over. A little more cream will have to be used in the latter case.—*Sister Sarah Witmore Harnly, McPherson, Kans.*

806—White Cake.

Take 1½ cups of soft sugar, a piece of butter as big as a duck egg; cream the butter and sugar, add 1 cup of water, flour enough to make a good batter, 2 teaspoonfuls of baking powder and the whites of 4 eggs beaten stiff. Bake in a moderate oven.—*Sister Nola Graves, Cottage Grove, Ind.*

807—Ginger Bread.

Take 1 cup of molasses, ½ cup of sugar, 2 eggs, 3 or 4 tablespoonfuls of ginger, 1 heaping teaspoonful of soda dissolved in a little hot water, 2 cups of sifted flour, no more, and just before putting in the oven put in 1 cup of boiling water.—*Sister Jas. F. Thomas, Inglewood, Cal.*

808—Soft Ginger Bread.

Take 3 eggs, ½ cup of sugar, ¼ cup of shortening, 1 cup of sorghum molasses, 1 cup of buttermilk, 1 tablespoonful of ginger, 1 teaspoonful of soda and 3 teacupfuls of flour. This will make 2 small loaves.—*Sister Ella E. Leedy, Cerrogordo, Ill.*

809—Ginger Cake Without Milk or Eggs.

Take 1 cup of sugar, 1 cup of butter, 1 cup of molasses, ½ cup of made coffee, 2 teaspoonfuls of soda, 1 tablespoonful of ginger and flour enough to make a good batter.—*Sister Lizzie D. Mohler, Falls City, Nebr.*

810—Ginger Cake.

Take 1 pint of sour milk, ¾ pint of sugar, ¾ pint of molasses, lard or butter size of an egg, 1 egg, 2 teaspoonfuls

of soda, 2 teaspoonfuls of ginger, and 1 pint of raisins does not spoil it, but can be left out. Bake in bread pans and serve with jelly.—*Sister Ida Wampler Mohler, Leeton, Mo.*

811—Ginger Bread.

Take 1 quart of New Orleans molasses, ¾ pint of melted lard, add flour to thicken and stir in 2 tablespoonfuls of ginger, 1 teaspoonful of pulverized alum dissolved in a tablespoonful of cold water. Dissolve 2 tablespoonfuls of soda in ¾ of a pint of boiling water, and pour it over the mixture: then add flour enough to make it very stiff. Grease pans well and dredge white with flour to prevent sticking. Spread batter evenly in pans. This will make 2 cakes.—*Sister Jennie A. Crofford, Martinsburg, Pa.*

812—Ginger Cake.

Take 1 cup of baking molasses, 1 cup of sugar, ½ cup of lard, 3 cups of flour, 3 eggs, and 1 teaspoonful of ginger. Beat this well, then add 1½ teaspoonfuls of soda. On the batter now pour 1 cup of boiling water, and stir well. Bake in a moderate oven.—*Sister Sarah A. Sell, Newry, Pa.*

813—Ginger Bread.

Take 1 cup of sugar, 1 cup of molasses, 1 cup of cream, 4 cups of flour, 1 egg, 1 small teaspoonful of soda, butter the size of a walnut, and ginger to taste.—*Sister Barbara Wolf, Mayville, N. Dak.*

814—Soft Ginger Bread.

Take 1 cup of molasses, 1 egg, 5 tablespoonfuls of melted shortening, 1½ cups of flour, 1 teaspoonful of ginger, 1 teaspoonful of soda mixed with the molasses, and ⅔ cup of hot water added last.—*Sister Emma Carstensen, Elgin, Ill.*

815—Caramel Filling.

Take 5 tablespoonfuls of cream to 1 cup of sugar; boil till thick.—*Sister Cora Shaffer, Odell, Nebr.*

816—Chocolate Filling.

Take 5 tablespoonfuls of chocolate dissolved in a little cream, 1 egg, and 1 cup of sugar. Boil until it bubbles, and flavor with vanilla.—*Sister Lydia Jordan, Wiley, Ohio.*

817—Made Cream for Layer Cake.

Take 1 cup of milk, ½ cup of sugar, 1 tablespoonful of flour, and flavor with vanilla. First heat the milk and sugar to boiling, then moisten the flour with cold milk and stir into the boiling milk. When partly cold, add the vanilla and spread on the cake.—*Sister M. C. Whitesel, Wayside, Wash.*

818—Cream for Cake.

Take 1 pint of sweet cream, 1 cup of sugar, the juice of 1 lemon, 2 tablespoonfuls of cornstarch and 2 eggs. Boil together.—*Sister F. Alice Davidson, Centropolis, Kans.*

819—Boiled Icing.

As soon as the cake is taken from the oven, break the whites of 2 large fresh eggs into a medium-sized meat platter. When beaten stiff, place a scant teacupful of granulated sugar with 3 tablespoonfuls of hot water on the stove, and boil quickly until it will harden in cold water. Then pour it slowly over the beaten whites, beating quickly all the time until perfectly mixed. Flavor to suit taste, and spread on cake immediately. It will be as smooth as satin in a few minutes.—*Sister Mary P. Ellenberger, Turney, Mo.*

820—Icing without Eggs.

Take 1 cup of granulated sugar and dampen with ¼ cup of sweet milk. Stir till it boils. Let it boil 4 minutes without stirring, then remove it from the fire and set the dish in another of cold water, and add flavoring while cooling. Stir or beat it until it becomes a thick, creamy frosting.—*Sister Lizzie Chamberlin, Yale, Iowa.*

PICKLES.

821—Spiced Apples.

Select perfect, round and well-matured sweet apples. Take ½ pint of vinegar, 1 pint of sugar, 1 pint of water, and place in an earthen or agate vessel. Boil for 10 or 15 minutes, then add 3 drops each of cinnamon and clove oil, and drop in the apples. Boil until the apples are soft through. Cinnamon bark and whole cloves can be used in place of the oil, as preferred. If vinegar or oil is not strong, use enough to season.—*Sister Lottie Replogle, Roaring Spring, Pa.*

822—Pickled Artichokes.

Wash and scrape about ½ gallon of artichokes, cutting the larger in two. Cover with water, drain the water and measure it. Take the same quantity of vinegar; if too sharp, dilute it; add 1 tablespoonful of salt, 1 teaspoonful of black pepper, ½ cup of sugar, 1 teaspoonful of cinnamon (the latter may be whole or ground), and pour over the artichokes in a granite kettle. Boil about 5 minutes. If wanted for immediate use, put in a crock the same as beet pickles. If desired to be kept indefinitely, put in air-tight jars.—*Sister Sarah Hohf, Mt. Morris, Ill.*

823—Pickled String Beans.

Boil beans in water to which has been added a little salt, till just a trifle tender, and drain very carefully. Put into glass cans, and after filling them stand them upside down, to be sure to get all the water out. Then cover with hot vinegar flavored with whole spices. Seal up while hot.—*Sister Laura E. Goetze, Saratoga, Wyo.*

824—Canteloupe Pickle.

For 7 pounds of canteloupe take 4 pounds of sugar and 1 pint of vinegar. Cut the canteloupe in pieces about 5 inches long and 2 inches wide, lay in weak vinegar over night, and drain in a colander for ½ hour. Boil the vinegar and sugar for 3 mornings. The third morning put the canteloupe in the vinegar and boil until tender. Spice to taste with cinnamon. —*Sister W. S. Reichard, Hagerstown, Md.*

825—Spiced Currants.

To 1 gallon of prepared currants take 3 pounds of white sugar, 1 pint of good vinegar and 1 tablespoonful each of ground cloves, cinnamon, allspice and ginger. Put the vinegar in a porcelain stewpan; add the sugar and melt. Put the spices in a thin muslin bag and drop into the syrup. Bring to a boil, skim, and put in the ripe fruit. Let come to a boil, then skim the fruit out, and boil syrup thick. Pour over the fruit and put spice bag on top.—*Sister M. E. Rothrock, Hartland, Wash.*

826—Ripe Cucumber Pickle.

Take ripe cucumbers, pare, and remove the seeds, and soak over night in salt water with a little alum in it. Steam

till tender, not soft. Boil 3 pounds of sugar and 2 quarts of vinegar 15 minutes, and pour over the cucumbers.—*Sister Flora Doughty, Ivester, Iowa.*

827—Pickled Onions.

Cook onions in salt water till tender, and put into a jar. Take vinegar, sugar and spices to taste. Heat the vinegar, pour over the onions hot until they are covered, then seal up. Vinegar of red beets gives them a nice color.—*Sister C. B. Smith, Red Cloud, Nebr.*

828—Peach Sauce.

Take 1 peck of peaches, wash and wipe dry; put ½ of the quantity in a kettle and cover with boiling water and boil until tender. Take them out and cook the remaining peaches. Add to the syrup 1 pint of vinegar, and 3 pints of white sugar. Let come to a boil, and put the peaches in again and let boil, then put in jars and seal tight.—*Sister S. C. Smucker, Timberville, Va.*

829—Spiced Peaches.

To 7 pounds of peaches take 3 pounds of sugar and 1 quart of vinegar; spice with cinnamon bark. Boil the sugar, spice and vinegar together. After these are well boiled, put in the peaches and leave in until tender enough, then pour them into either a jar or crock as desired. When cold they are ready for use.—*Sister D. A. Thomas, Hagerstown, Md.*

830—Sweet Peach Pickle.

Take ½ gallon of peaches, washed and peeled, 1 quart of vinegar, 1 pound of sugar, and 1 tablespoonful of cinnamon buds. Put vinegar, sugar and peaches over the fire and bring slowly to a boil; then put in a jar and seal.—*Sister Mary Gibbel, Inavale, Nebr.*

831—Peach Mangoes.

Take good, firm peaches, wash and cut into halves, removing the pit. Make a mixture of grated horseradish and mustard seed. Fill ½ the peach and put together by sticking a toothpick through, or tie together. Prepare the vinegar as for any spiced fruit.—*Sister Guy E. Foresman, Lafayette, Ind.*

832—Spiced Pears.

Pare the pears with a very sharp knife. To 8 pounds of fruit take 4 pounds of the best brown sugar, 1 quart of cider vinegar and 1 cupful of mixed spices (whole), cassia buds, cloves, stick cinnamon, mace and allspice. Tie the spices in a bag, and boil with the vinegar and sugar; skim. Pack the fruit in a jar, and pour the boiling syrup over it. Repeat this for 3 mornings, unless pears are hard, when they should be boiled in the syrup 3 minutes. They can be canned, but will keep in a jar. Leave the bag of spices in the syrup.—*Sister S. E. Chafin, Roanoke, Va.*

833—Pickled Pears.

Take 1 pint of the best vinegar, 4 pounds of sugar, 8 pounds of pears, and spices to taste. Boil the pears in the mixture until soft, then take them out, and boil the syrup until quite thick, then pour it over the pears.—*Sister John Barker, Fairview, Oregon.*

834—Sweet Pickle.

To 7 pounds of fruit take 3 pounds of sugar and 1 quart of vinegar, 1 ounce of cinnamon and 1 ounce of cloves. Put the fruit into a jar and make a syrup of the vinegar and sugar. Strain, and pour it over the fruit boiling hot. Let them stand 24 hours, then pour off the syrup, boil it and pour it on them again and let stand another 24 hours. Then pour fruit and all into a kettle and simmer slowly until done.—*Sister Hettie Engel, Darlow, Kans.*

835—Spiced Plums.

Take 8 pounds of plums (we use Miners), 4 pounds of sugar, 2 quarts of good cider vinegar, 1 ounce of cloves, and 1 ounce of cinnamon. Boil the syrup thick, then put in the plums and boil until done.—*Sister E. S. Moore, Ivester, Iowa.*

836—Watermelon Pickle.

Boil the white rind of the melon until it is soft enough to run a broom straw through, then lay it on a plate to drain dry. Boil together 1 pint of vinegar and 2 pints of sugar. Drop into this the melon and spice to suit the taste.—*Sister Levi Bear, Hagerstown, Md.*

837—To Pickle Celery.

Take good bleached celery, cut in pieces about 2 inches long, boil in water till tender. Take out and drain, then pour boiling vinegar over the celery which has been sweetened a little. Put in glass jars and it is ready for use any time.—*Sister Perry Broadwater, Lonaconing, Md.*

838—Celery Pickle.

Chop fine enough cabbage to fill a quart bowl, after it is salted slightly and all the water pressed out. Chop enough celery to fill a quart bowl, but do not press. Now put the two in a mixing bowl with ½ cup of white sugar, a tablespoonful of salt, a dessert spoon of Jamaica ginger, and a tablespoonful of white mustard seed. Mix well and add a pint of good vinegar.—*Sister N. J. Roop, Warrensburg, Mo.*

839—Grape Catsup.

Take 1 quart of grape juice, 1 pint of vinegar, 1 pound of sugar, and ground cloves to suit your taste. Boil until quite thick.—*Sister Amy Roop, Westminster, Md.*

840—Tomato Catsup.

Boil 1 gallon of tomatoes until soft, strain through a sieve; add 1 quart of vinegar, 1 pound of sugar, 1 teaspoonful of cayenne pepper, 1 teaspoonful of black pepper, 4 teaspoonfuls of ground cloves, 4 teaspoonfuls of ground mustard, and 4 teaspoonfuls of salt. Boil down to ¼ of its bulk and add 4 teaspoonfuls of cinnamon. Bottle and seal.—*Sister Elmer Snoberger, Roaring Spring, Pa.*

841—Catsup.

To 1 gallon of ripe tomatoes, take 4 tablespoonfuls of salt, 1 tablespoonful of black pepper, 1 teaspoonful of allspice, and 3 tablespoonfuls of mustard. Peel the tomatoes, slice and cook soft, then strain through a colander. Add the other ingredients and boil all together 1 hour. Can, and seal tightly.—*Sister Effie Hoover, Milford, Ind.*

842—Cold Tomato Catsup.

Peel and remove seeds from 1 gallon of ripe tomatoes. Mash fine and add 1 teacup of salt, 1 teacup of sugar, 1 tablespoonful of mustard, 2 tablespoonfuls of pepper, 1 tablespoon-

ful of celery seed and 1 quart of vinegar. Mix well, bottle and seal.—*Sister Mary C. Cline, Stuarts Draft, Va.*

843—Cold Catsup.

Take ½ peck of tomatoes, peal, cut fine, and pour off the juice. Add 1 teacupful of grated horseradish, 1 cup of ground mustard seed, 1 cup of nasturtium seed cut fine, 1 tablespoonful of celery seed, ½ cup of salt, pepper to taste, and ½ gallon of vinegar. Put it in a jug or bottle, and it is ready for use. Peal the tomatoes cold, and do not put anything warm about it. —*Sister Alice Trimmer, York, Pa.*

844—Cucumber Catsup.

Pare and grate 24 medium-sized cucumbers, also 3 onions. Strain all through cheese cloth and add to the pulp sugar, salt, pepper, and celery seed to taste. Add vinegar to make as before straining. Seal for keeping as canned fruit. Serve with meats in winter. If properly made it has the flavor of fresh cucumbers.—*Sister Mary C. Cline, Stuarts Draft, Va.*

845—Chili Sauce.

Take ½ bushel of ripe tomatoes, 4 good-sized onions, 4 red peppers chopped fine. Add 10 tablespoonfuls of sugar. 5 tablespoonfuls of salt and 9 teacupfuls of cider vinegar. Boil 1 hour, and bottle.—*Sister Perry Broadwater, Lonaconing, Md.*

846—Chili Sauce.

Take 12 ripe tomatoes, 3 onions, 3 bunches of celery cut fine, sweet and sharp peppers, 1 cup cider vinegar, a little salt, and cinnamon if liked. Boil all together not too soft.—*Sister Lizzie Pehlman, Millersville, Pa.*

847—Bordeaux Sauce.

Take 2 gallons of chopped cabbage, 1 gallon of chopped green tomatoes, 1 gallon of vinegar, 1½ pounds of brown sugar, ½ pound of white mustard seed, 1 dozen onions, ¾ ounce of tumeric, 1 ounce each of celery seed, cloves, and allspice, and 1 gill of salt.—*Sister Myra Troyer, Baltic, Ohio.*

848—Cucumber Pickles.

Take a teacupful of salt to 1 gallon of cucumbers, pour boiling water over them enough to cover, and let stand over night. Then rinse and drain. Heat cider vinegar almost to boiling,

put in the cucumbers, heat through and put in glass jars. If wanted quite sour, have other vinegar heated to boiling and pour over them. Put in spices and also horseradish to keep from moulding, then seal.—*Sister Mary Reddick, Sheridan, Mo.*

849—Sweet Chow Chow.

Take 1 gallon of cabbage, 2 quarts of green tomatoes, 1 pint of onions, ¼ cup of green peppers. Chop all fine, and add 1½ pounds of sugar, 1 tablespoonful of mustard, 1 tablespoonful of ginger, 2 tablespoonfuls of cloves, 2 tablespoonfuls of salt, 3 tablespoonfuls of cinnamon, and 1½ quarts of vinegar, Boil until cabbage is tender.—*Sister Lisetta Brown, Whitewater, Ind.*

850—English Chow Chow.

Take 1 quart of small cucumbers not over 2 inches long, 2 quarts of small white onions, 2 quarts of tender string beans each one cut in halves, 3 quarts of green tomatoes sliced and chopped very coarsely, and 2 heads of cauliflower cut in small pieces, or 2 heads of cabbage. Put all into a stone jar. Mix together and sprinkle salt between sparingly; let stand 24 hours, then drain off the brine and put in a kettle over the fire. Add 1 ounce of tumeric, 6 red peppers chopped coarsely, 4 tablespoonfuls of mustard seed, 2 tablespoonfuls each of celery seed, whole cloves, and whole allspice, 1 cup of sugar, and ⅔ cup of ground mixed mustard. Pour on enough vinegar to cover well, cover the kettle and simmer until all is tender, stirring often. Seal in bottles or glass jars.—*Sister W. S. Reichard, Hagerstown, Md.*

851—Chow Chow.

Take 1 peck of green tomatoes, ½ peck of onions, 3 heads of cabbage, ¼ peck of carrots and 10 heads of celery. Chop fine, salt and let stand over night. Drain carefully. Take vinegar enough to cover, and 2 cups of sugar. Mix celery and mustard seed with ingredients and other mixed spices tied in a piece of muslin. Boil all together until tender. Can while hot.—*Sister Emma Carstensen, Elgin, Ill.*

852—French Chow Chow.

Take 1 quart of cucumbers cut not very fine, 1 quart each of small cucumbers, onions, green tomatoes and 4 sweet pep-

pers. Put all together and cover with a brine made of 1 gallon of water and 1 cup of salt. Soak 4 hours, then scald them in the same brine and drain. Dressing: Take 6 tablespoonfuls of ground mustard, 1 tablespoonful of tumeric, 1 cup of flour, 2 quarts of vinegar and 2 pounds of white sugar. Mix this all together with a little vinegar and scald until smooth. Now put in the pickles, and it is ready for use.—*Sister Sadie Stover, Lanark, Ill.*

853—Chop Pickles.

Take green tomatoes and cabbage, about equal parts ground together. Salt well and let stand in wooden or earthen vessel 24 hours, then press out all juice, add weak vinegar, and bring to boiling point and let cool. After it is cool, press out all juice again and put in enough good strong vinegar to make as thin as desired. To 4 gallons of pickle add 2 ounces of cinnamon, 2 ounces of cloves, 2 ounces of celery seed, 4 tablespoonfuls of ground pepper, and 2 pounds of brown sugar, and mix well. Do not boil again, but pack in glass or earthen vessels cold.—*Sister Geo. B. Holsinger, Bridgewater, Va.*

854—Mango Recipe.

Cut fine the amount of cabbage needed, salt it and work well with the hands, press the water out, then mix in plenty of brown mustard seed. Fill the mangoes (which should be previously salted over night in scalding water). Place them in a jar and take strong vinegar enough to cover them. For a gallon jar take a pint of sugar and dissolve in a little hot water, then add to the vinegar.—*Sister Kate Royer, Celina, Ohio.*

855—Mustard Pickles.

Take 1 quart of small cucumbers, 1 quart of small onions, 1 quart of green tomatoes, 6 green peppers and 1 quart of chopped cauliflower. Put all in salt water and soak for 24 hours, and then heat in the same water. Dressing: Take 6 tablespoonfuls of mustard, 1 tablespoonful of tumeric, 1 cup of flour, ½ cup of sugar and 2 quarts of vinegar. Stir constantly until heated. Pour over pickles and seal.—*Sister E. Hodgden, Huntington, Ind.*

856—Mustard Pickles.

Take 2 quarts each of cucumbers, green tomatoes, cabbage, and onions; chop not too fine and mix all together. Boil in

weak salt water until tender, then drain over night. Dressing: Take 2 quarts of vinegar, 2 pounds of sugar, ¼ pound of ground mustard, ½ cup of flour, and 1 tablespoonful of tumeric. Boil, and pour over pickle.—*Sister Mary Rowland, Polo, Ill.*

857—Mixed Pickles.

Take string beans and cook until tender, salt to taste. Take green tomatoes, slice, sprinkle salt over them. Take young muskmelons and watermelons, very young and green; slice in suitable pieces for pickles; cucumbers size for pickles. Let all stand in the salt over night and drain well next morning. Take a barrel, or whatever is wanted to put the pickles in. First cover the bottom with large cabbage leaves, then put in a layer of each of the above-named vegetables; then sprinkle all kinds of spices over them. Then add small heads of cabbage or the sprouts that gather around where a head has been cut out. Then begin over again, putting in a layer of the vegetables, then the spices and some green peppers. When all are in, pour good vinegar over and cover with cabbage leaves. Put on a weight heavy enough to keep all under the vinegar. It is ready for use in a few days. When kept in a cool place it will keep until all is used up.—*Sister Rachel E. Gillett, Camp Verde, Ariz.*

858—Mixed Pickles.

Take 12 stalks of celery cut fine, 6 quarts of very small pickles, 2 quarts of large cucumbers sliced, 5 quarts of very small onions, 2 quarts of green tomatoes diced, 3 heads of cauliflower, and 6 large peppers chopped fine, soak all separately in brine over night. In the morning cook all separately in same brine until just tender. Dressing: Take 1 gallon of vinegar, 24 tablespoonfuls of ground mustard, 2 cups of flour, 4 cups of light "C" sugar, and 5 cents worth of tumeric. Heat the vinegar, keeping out just enough of it cold to mix up the last 4 ingredients smoothly, and add this to the hot vinegar. When it has boiled up well, add all the prepared vegetables and stir thoroughly until all are heated through. Use a pan or kettle to heat them in large enough to hold all with plenty of room for stirring.—*Sister Permelia A. Greenwood, Granger, Ind.*

859—Pickles.

Put fresh cucumbers in warm brine and let stand 24 hours, then dry them with a towel and put them in a stone jar. Put in

a layer of the cucumbers, then a layer of horseradish cut lengthwise, with a few grape or bay leaves. Take vinegar enough to cover the pickles, season with brown sugar and mixed spices to taste; heat to boiling point, skim and pour over pickles. Repeat heating vinegar 3 mornings. Cover with grape or bay leaves and tie up for use. Pickles put up this way will keep all winter.—*Sister Amanda Brown, Whitewater, Ind.*

860—Fancy Mixed Pickles.

Take 1 large head of cauliflower, 2 quarts of pickling onions, 2 quarts of small cucumbers or larger ones cut into small pieces and 1 or 2 quarts of nice, tender yellow-pod beans. Pick the cauliflower into small pieces and soak in salt water over night; also the onions, beans and cucumbers should be soaked over night in salt water, then all drained. Cauliflower, beans and onions should be boiled until just tender, but firm. Put in the colander to drain. Then mix all together. Take vinegar enough to cover all and bring to a boil. Add 1 pound of sugar and 1 ounce of mixed spices. Pour over the pickles, and they will soon be ready for use.—*Sister Jno. D. Bonsack, Rock Lake, N. Dak.*

861—Sweet Pickles.

Take 25 small cucumbers, 1 quart of small onions, 1 quart of green tomatoes (cut fine), 1 quart of string beans (cooked tender), 2 heads of celery and 2 heads of cauliflower. Sprinkle with salt enough to make a weak brine, cover with cold water and let stand 24 hours. Let come to a boil in the same water and drain in a colander. Let 3 quarts of vinegar come to a boil, mix ½ ounce of tumeric and 3 cups of sugar. Let boil again, and while hot pour over the vegetables.—*Sister Martha Reiff Tobias, Camden, Ind.*

862—Mixed Pickles.

Take 1 peck of green tomatoes, 1 peck of onions, 1 large head of cabbage and 1 large head of cauliflower. Cut these in small pieces, stew in salt water, drain over night. The same evening put to soak in salt water ½ peck of small beans, ½ peck small cucumbers. In the morning heat 1 gallon of vinegar and add 1 pound of brown sugar, to which add mustard, cloves, a little red pepper and horseradish to taste. Now mix 1 box of English mustard with a little vinegar and 2 teaspoonfuls of tu-

meric. Stir all into the vinegar. Let come to a boil and pour over pickle.—*Sister J. A. Sell, McKee Gap, Pa.*

863—Mixed Pickles.

Take ½ peck of green tomatoes, 25 small cucumbers whole, 15 large onions, 2 large heads of cabbage, 1 pint of onion sets, 1 pint of grated horseradish, ½ pound of white mustard seed, ¼ pound box of mustard, 1 ounce of ground cinnamon, 1 ounce of celery seed, some celery stalks cut in small pieces, and 2 tablespoonfuls of black pepper. Slice tomatoes not too thin, cut the cabbage coarse, and if cucumbers are large cut in pieces about 1 inch long. Salt over night, and in the morning drain and put in weak vinegar. Let stand a day or two, then press out and pack in a jar and sprinkle in the spices excepting the mustard while packing. Heat 1½ gallons of good vinegar and pour over. Heat the vinegar for 3 mornings, and the last time add the brown sugar. When cold, stir the ground mustard through and pour over the mixture.—*Sister Martha L. Fitz, Panora, Iowa.*

864—Green Tomato Pickles.

Take 1 peck of green tomatoes, 6 onions, sliced together, 1 cup of salt over both. Mix thoroughly and let remain over night. Then pour liquor off in the morning; throw it away. Mix 2 quarts of water, and 1 of vinegar, boil 20 minutes, drain, and throw liquor away. Take 3 quarts of vinegar, 2 pounds of sugar, 1 tablespoonful each of allspice, cloves and cinnamon, and 3 green peppers chopped fine. Boil from 1 to 2 hours. This recipe will make 1 gallon of pickles.—*Sister Hannah F. Dunning, Denbigh, N. Dak.*

865—Green Tomato Pickles.

Take 1 peck of tomatoes, 1 quart of vinegar, 1 pound of sugar, 3 large onions, 4 tablespoonfuls of whole cloves and 4 sweet green peppers. Boil the vinegar, sugar, cloves and peppers together 10 minutes. Slice the tomatoes, onions and peppers. Put in enough at one time to be covered, boil till pierced easily with a fork; take out and put in more until all are cooked. Then add 1 quart of vinegar to the liquid left in the vessel and boil 20 minutes, then pour it over the tomatoes. These are crisp and light in color; if cooked too long they get soft and dark.—*Sister E. A. Dunn, Oaks, Pa.*

866—Green Tomato Pickles.

Take only firm green tomatoes, slice thin and steam them until soft, drain off all the water and make a syrup as follows: To 3 pints of good vinegar take 1 pint of sugar, and boil 20 minutes, then add 1 ounce of cloves, 1 ounce of cinnamon bark, and ½ ounce of mustard seed. Pour over the tomatoes.—*Sister Eliza A. Wenger, Long Glade, Va.*

867—Piccalilli.

Take ½ peck of green tomatoes, 2 medium-sized heads of cabbage, 12 cucumbers, 12 large sweet peppers and 1 quart of celery. Cut all very fine, salt, let stand over night, and drain. Then add 1 tablespoonful of mustard seed, 1 teaspoonful each of cinnamon and cloves, 1½ cups of sugar, ½ gallon of vinegar and pepper to taste. Heat all together and put in jars.—*Sister Alice Trimmer, York, Pa.*

868—Tomato Relish.

Take 1 peck of ripe tomatoes, peel, slice, and drain well; chop 6 large onions, 1 cup of celery, and 4 small peppers; mix all together. Add 1 ounce of mustard seed, 2 pints of sugar, 1 pint of vinegar, 2 teaspoonfuls of cinnamon (more if liked), ½ ounce of celery seed, and salt to taste. Do not cook. This will make about 6 quarts. Can and seal, and it will keep until late in the spring.—*Sister Mary Royer, Mt. Morris, Ill.*

PRESERVING AND CANNING.

869—Twentieth Century Apple Butter.

For 10 gallons take 20 gallons of cider; 20 pounds of sugar and a 3-hooped tub of quartered apples. Boil and skim the cider and put in the apples as fast as the cider boils down to make room. When the apples are cooked very soft, add the sugar, dipping out some of the butter to dissolve the sugar, as the cold sugar would fall to the bottom and burn. This butter can be made between breakfast and supper, and no hurry or night work.—*Sister N. J. Roop, Warrensburg, Mo.*

870—Apple Butter.

Take 12 gallons of cider, 1 bushel of apple snitz, and 20 pounds of sugar. Put the apples in as soon as the cider has

been skimmed, and boil 3 hours. This recipe has proved successful and produces a larger quantity and better quality than when made the old way.—*Sister Sue C. Foutz, Waynesboro, Pa.*

871—Egg Butter.

Put a cup of molasses in a skillet and a lump of butter the size of an egg. Then add 2 well-beaten eggs and a little nutmeg, stirring briskly all the time or the eggs will cook in big pieces. Take up as soon as the eggs are all stirred in. Serve the same as apple butter.—*Sister Susie Peters, Emporia, Kans.*

872—Lemon Butter.

Take 3 lemons grated and seeds removed, 3 eggs, 1 pint of sugar, butter size of a walnut and ½ cup of water; boil all together for 15 minutes. Best boiled in a double boiler. This makes an excellent butter.—*Sister J. P. Holsinger, Mt. Morris, Ill.*

873—Tomato Butter with Apples.

Steam ripe tomatoes and rub them through a sieve. Stew apples and treat them the same way. Thicken the tomatoes with the stewed apples and sweeten to taste. Cook until quite thick. Spices may be added if desired.—*Sister Perry Broadwater, Lonaconing, Md.*

874—Raspberry Jam.

Take equal parts of raspberries and sugar (white sugar preferred). Put a little water on the sugar and let come to a boil. Mash the berries well and put them in the syrup; let boil slowly until it jells, then put in glass jars and keep in a dry, cool place.—*Sister Maggie Bosserman,Carrington, N. Dak.*

875—Strawberry Jam.

Take 1 quart of granulated sugar and ½ pint of water. Let it boil, then add 2 quarts of mashed strawberries and let boil 30 minutes.—*Sister Emma Amick, Idaville, Ind.*

876—Crab Apple Jelly.

Take as many crab apples as wanted, put in a kettle, cover with water and boil until tender. Put in a colander or jelly bag, let stand and drain over night. Take 1 pint of sugar to 1

pint of juice and boil rapidly until it jells.—*Sister J. W. Brooks, Independence, Oregon.*

877—Crab Apple Jelly.

Quarter the apples, and allow sufficient water to cover them; cook till soft, and strain. To 1 quart of juice add the juice of 1 lemon. Take equal parts of sugar and juice and cook until it jells. Equal parts of apple and plum juice make a good jelly.—*Sister Mary E. Whitney, Kearney, Nebr.*

878—Cherry Jelly.

The Morello is the best cherry for jelly. Stone the fruit, put it into a stone jar in a kettle of water; cover the top of the jar with a plate and place on the stove, where the fruit will gradually heat through. When soft, pour it into small jelly bags and hang it up to drain out the juice; do not squeeze until no more jellly will run out, then press all remaining juice out by squeezing the bag, but use this juice for a second grade of jelly. Measure the juice, and to each pint allow a pound of granulated sugar. Do not cook more than 2 quarts of juice at one time; let the juice boil rapidly for 10 minutes. Have the sugar heating in the oven, but do not let it brown; skim the juice as it boils and at the end of the 10 minutes add the heated sugar. Stir until dissolved and let it boil for 10 minutes longer. After adding the sugar it may not require 10 minutes' boiling; if the fruit is in prime condition for jelly-making, it may jell at the first hard boiling. If it clings in drops from a spoon it is done. Have glasses heated and stand them on a folded cloth. Fill almost to overflowing and let get perfectly cold before covering them.—*Sister Emma R. Armey, Silver Lake, Ind.*

879—Currant Jelly.

Take any desired quantity of well-ripened currants, wash in cold water and mash fine. For best results in pressing out the juice, put about 1 pint at a time into a sack or cloth. Press well, so as to get all the juice, then add 1 pint of granulated sugar to each pint of juice. Put all together into a kettle and boil quickly for 15 or 20 minutes.—*Sister Lizzie F. Miller, Roanoke, Va.*

880—A Good Jelly.

When canning pears add a liberal quantity of water and stew a good while. Save the juice that is left over. Now take

some crabapples, stew as for jelly, also stew several quinces; add all the juices together. Make as other jellies.—*Sister Sarah Early, Salem, Oregon.*

881—Loquat Jelly.

Pit the loquats and cover the pulp with water, cook until soft, and strain in a close sack. To 1 pint of the juice take 1 pint of sugar. It is best to make it in small quantities, as it gets clearer. Always cook in a granite saucepan, never use tin. Cook until a little tried in a saucer will jell.—*Sister Barbara Kindig, Inglewood, Cal.*

882—Rhubarb Jelly.

Cut young rhubarb in short lengths, and allow 2 tablespoonfuls of water to 1 pint of the fruit; cook till soft, and strain. Combine with ⅓ currant juice, and use sugar in the ordinary proportion.—*Sister Mary E. Whitney Kearney, Nebr.*

883—Pie Plant Jelly.

Wash the rhubarb and cut it into small pieces. To 2 gallons of rhubarb add 1 quart of water; boil until tender, drain through a cheese cloth; boil this juice down ½, after which add an equal quantity of sugar, then boil 10 minutes more. Dissolve 1 box of good gelatine and add to the jelly, then remove from the fire; let sit 10 minutes, strain and pour into jelly glasses, cover with paraffine wax when cool; keep in a dark place, not too damp.—*Sister Maggie Stambaugh, Carrington, N. Dak.*

884—Marmalade.

Take 2 gallons of fresh cider and boil down to 1 gallon. Then take 1 gallon of stewed apples and 1 quart of granulated sugar and put them into the boiling cider. Boil until it becomes very thick. Flavor with allspice or cinnamon.—*Sister Jas. Hatcher, Fairview, Oregon.*

885—Orange Marmalade.

Take equal weights of sour oranges and sugar. Grate the yellow rind from ¼ of the oranges, cut all the fruit in halves, pick out all the pulp and free it from seeds. Drain off all the juice you can and put it on to boil with the sugar. Let it come to a boil, skim and simmer for 15 minutes. Then put in the pulp and grated rind and boil 15 minutes longer.—*Sister Jas. F. Thomas, Inglewood, Cal.*

886—Orange Marmalade.

Take 6 oranges, 4 peeled and 2 with peeling. For every pound of fruit take 1 quart of cold water and let stand 24 hours, then set on stove and let boil for ½ hour. Take off and weigh. For every pound of fruit add 1 pound of sugar; cook until done. Test by putting a little in a dish, and when cool it will be like jelly.—*Sister E. E. Aschenbrenner, Covina, Cal.*

887—Watermelon Preserves.

Pare off the green rind, cut the melon or white rind into pieces and weigh them. Cook in clear water until partly transparent, but not until likely to break. Take out the melon in a dish; there will be nearly enough juice that drains from the melon; if not, add a little water. With the juice add sugar to the amount of ½ pound to 1 pound of fruit as it weighed when raw. When the sugar is well dissolved, put in the melon and cook until even and clear. Flavor as desired, and can.—*Sister Wm. Lichty, Darlow, N. Dak.*

888—Pear Preserves.

Boil the pears soft in water, then add as much sugar as fruit. Boil until the jelly thickens. I prefer the Kiefer pears for preserving.—*Sister Mary Shinham, Cearfoss, Md.*

889—Peach Preserves.

After preparing the peaches for preserving, slice the fruit in thin slices or cut in small blocks as preferred. Then take 1½ pounds of the fruit to 1 pound of granulated sugar. I sugar the fruit over night; in the morning I take the syrup that has gathered on the fruit and boil that until it commences to thicken, then put the fruit in the syrup until it foams up well. Then they are ready to be put away until wanted for use.—*Sister Callie Beachley, Hagerstown, Md.*

890—To Preserve Cherries.

Carefully seed wax cherries. Take equal parts of cherries and sugar, and make a syrup with just enough water to dissolve sugar. Let syrup come to a boil, then put in fruit and boil slowly until the syrup is ropy and fruit well preserved.—*Sister Mary C. Cline, Stuarts Draft, Va.*

891—Quince Honey.

Take 2 pints of sugar, 1 pint of water and 1 pint of grated quince. If a bit of alum is put in it will not sugar so readily. Boil to a syrup.—*Sister Katie Moore Strickler, Ivester, Iowa.*

892—Corncob Molasses.

Take about a dozen corncobs (sweet corn preferred), and boil about ¾ hour in 3 pints of water. Take out cobs; strain, add a pound of good brown sugar to the juice and boil down enough to make a syrup. This is a very good substitute for maple molasses the cobs giving it this flavor.—*Sister Maggie Berkley Bail, Washington, Pa.*

893—Homemade Honey.

Boil together for 3 minutes the following: Five pounds of white sugar, 1½ pints of water, and alum the size of a hickory nut. Strain through a white cloth, and when partly cool stir in 1 tablespoonful of rose water.—*Sister Minnie Barkdoll, Warrenville, Ill.*

894—Honey Recipe.

Put ⅓ ounce of alum in 1½ pints of water and bring to a boil; then add 4 pounds of white sugar and boil about 3 minutes. Strain while hot, and add a teaspoonful of the following: 5 drops of rose oil into 1 pint of alcohol (or a proportionate quantity of each). This makes about ½ gallon.—*Sister W. K. Conner, Bridgewater, Va.*

895—To Can Fruit in Self-Sealers.

Have the can lids and ribbons perfectly clean; have a little syrup in the kettle made of sugar and water; drop enough fruit in to fill 1 can; let boil until cooked through. Skim off the froth and put into the can. Clean the top of the can with a cloth that has not been used for dishwashing. Let the juice cover fruit well, but not come near the top of the can. Put lid on tight and press down with the handle of a case knife, turn jar over to see if the juice will run out, if it does, turn lid a little tighter and press again with the knife. If it still runs out, remove lid, wipe clean and ascertain the cause, perhaps can was too full or steam wanted to get out, or there may be a piece of glass hindering the lid which can be knocked off; put lid on again, press down, and when partly cool turn upside down until cold, then put in a dark cool place. Aluminum lids are soft and will not bear turning as tight as other lids.—*Sister Sarah C. Goughnour, Canton, Ohio.*

896—To Can Green Beans.

Prepare ready to cook 1 gallon of green beans, and boil in clear water until tender. Add 1 teacupful of good sour vine-

gar, and boil a few minutes, then can same as fruit. To prepare them for the table: About 3 hours before mealtime put on the stove to boil a good-sized piece of bacon, enough to season beans well; boil 1 hour. Open a can of beans, pour off all the liquor and put beans in the kettle with meat and enough water to cover. Salt and pepper to taste.—*Sister Harriet E. Menear, Postoak, Texas.*

897—Canned Beans.

String and cut beans as for cooking. Boil till nearly soft. Then put in jars and pour over boiling salt water, and seal.—*Sister W. G. Lint, Meyersdale, Pa.*

898—To Can Cabbage.

Cut the cabbage very fine on the slaw cutter, and steam quickly with ½ pint of water and 1 tablespoonful of salt. When tender, put in glass cans. Let the cabbage contain as little of the water as possible. Seal up tight and it will keep fresh until late in the winter. To prepare it for the table: Drain all the water from the cabbage that has been contained in canning, and put over to heat. Make a dressing with 1 teaspoonful of flour, 1 tablespoonful of sugar, 4 tablespoonfuls of rich cream, ½ cup of vinegar and a dash of pepper, and it is ready to serve.—*Sister Eliza A. Wenger, Longglade, Va.*

899—Canned Cherries.

Prepare the cherries by picking off the stems; wash them well, sort, and remove the seeds with the thumb and finger so as not to mash them as much as by using the cherry seeder. To 2½ cups of seeded cherries take ¾ cup of sugar. Let them come to a boil, and skim. This will fill 1 quart can. Use no water only the juice of the cherries and the sugar. Can in glass cans, seal with sealing wax. It is best not to cook more cherries at one time than enough to fill 2 quart cans. If the juice will not all go in the cans, save it till you have enough to fill a can or bottle. Strain it, then let come to a boil, skim, and can. —*Sister Nancy Martin, Covington, Ohio.*

900—Canned Corn.

Gather the corn early, the same day it is to be used, husk, silk, and cut from the cob carefully. Use corn not too old, cut the corn in a shallow pan; if the pan is held on the lap, put a board under it to prevent heat from the body reaching the corn.

Fill quart or half-gallon jars with the corn, putting in a little at a time, and pressing it firmly with some blunt instrument. As soon as it can be reached with the fingers press down until the can is very full. Wipe the can, put on new rubbers, screw cover as tight as you can with thumb and fingers; it must not be too tight, as the air that accumulates must escape. Fill only as many cans as your boiler or kettle will hold, wrap each can in a cloth to prevent breaking; place the cans in kettle either horizontally or upright, cover entirely with cold water, place cover on kettle; bring to a boil and boil steadily 3 hours; if half-gallon jars, boil 4 hours; keep the water boiling steadily and the jars well covered with water; replenish with hot water as the water evaporates. When done, let the fire go out or remove from the stove; leave the cans in the water till cool enough to bear the hands in it, then with a can screw, screw the covers on as tight as posssible. Set the cans in a cool place, tighten at night and in the morning. Wrap in dark papers and put in a cool, dark, airy place.—*Sister Ella Stutsman, Clayton, Ind.*

901—To Can Corn without Acid.

After cutting corn from the cob, put it into a granite sauce kettle, with enough water to cover, and boil as for table. When nearly done, add ¾ pint of salt for every 8 pints of corn and boil 10 minutes longer. Can in glass cans. Be sure to have brine enough in each can to cover corn; if this is neglected the corn will spoil. To prepare it for the table: Take the corn from the can, drain off the brine and cover to about 2 inches with water. Boil 10 minutes and drain again; then add 1 pint of sweet milk, 1 tablespoonful of sugar, and season with butter and pepper.—*Sister D. P. Miller, Emma, Ind.*

902—To Can Cucumber Pickles.

Take small green cucumbers, wash and place in salt water over night, then remove from the salt water and put into boiling vinegar. Let them get hot through, but not boil. Place in glass cans and pour the boiling vinegar with spices to suit taste over the cucumbers, and seal.—*Sister Adaline Huston, Mishawaka, Ind.*

903—To Can Cucumber Pickles.

Fill a jar with cucumbers just from the vine, cover with salt water, let stand over night and in the morning drain. Take about 3 pints of vinegar, about ½ cup of sugar (use sugar ac-

cording to taste), and some horseradish. Let vinegar and sugar come to a boil; then pour over pickles and seal while hot.—*Sister F. Alice Davidson, Centropolis, Kans.*

904—Canning Cucumbers.

Wash the cucumbers, place in a kettle and cover with cider vinegar. Add 3 large tablespoonfuls of sugar, mixed spices, peppers, and to each can of cucumbers add 8 onion sets. Heat gradually till hot through. Fill the cans with cucumbers, then heat the vinegar to a boil and fill up the can. Seal at once.—*Sister Mollie Conway, Bradford, Ohio.*

905—Canned Dandelion.

Boil dandelion until tender. While hot pack in a can, disregarding the water. Fill the can with boiling vinegar, and seal the same as fruit.—*Sister Catharine Wampler, Dayton, Va.*

906—To Can Grapes So They Will Not Harden.

To every gallon of grapes add 1 pint of sugar. Boil until the seed and pulp have separated; the seed will settle to the bottom of the kettle. Seal up in glass jars and keep in a cool dark place.—*Sister Eliza A. Wenger, Long Glade, Va.*

907—Canned Pickles.

Take vinegar and water equal parts, add salt according, put the pickles in and let them come nearly to a boil. Then put them in jars and take proportions of 1 pint of water and 2 of vinegar. Let boil, pour over pickles and seal.—*Sister D. F. Kelly, North Georgetown, Ohio.*

908—Canned Peaches.

Select fine freestone peaches, wash, pare, cut in two and stone them, taking care not to break the fruit. See that the peaches are not over-ripe. Put in a kettle 1 quart of cold water and 1 cup of sugar; put in this 2 quarts of the cut peaches; bring slowly to a boil. As soon as they are easily pierced with a fork, put them in the can, fill up with the juice, and seal.—*Sister Mary Gibbel, Inavale, Nebr.*

909—Canned Plums.

To every pound of plums allow ¼ pound of sugar. Put the sugar and plums alternately into the preserving kettle, first pricking the plums to prevent their breaking. Then put them

over a moderate fire and let come to a boil. Skim and pour at once into jars, running a silver spoon handle around the inside of the jar to break the air bubbles. Cover and screw down the tops.—*Sister Pearle F. Benner, Duncansville, Pa.*

910—To Can Raspberries.

Carefully clean the raspberries and wash. To 1 quart of berries add a large tablespoonful of sugar and enough hot water nearly to cover them. Let them come to a boil, fill the can and seal at once.—*Sister Mollie Conway, Bradford, Ohio.*

911—To Can Raspberries and Other Small Fruits.

Have a granite kettle with 2 or 3 inches of boiling water on the stove. Put the rubber ring and jar cover on the stove until wanted. Warm the glass jar, then roll it in the kettle until hot as can be, then set it upright, leaving a little water in the bottom. Drop the berries into the jar, and when full, take a small dipper and fill the jar with water from the kettle, allowing it to overflow several times. Lift the rubber and the cover with a fork, adjust quickly; lift the jar out on a wet cloth or a board, and finish the screwing-up process. Add boiling water to the kettle and repeat the process for the next jar. I have canned grapes, raspberries, currants, and gooseberries in this manner successfully. The shape is preserved and the fruit is more attractive looking.—*Sister Adaline Hohf Beery, Huntingdon, Pa.*

912—Canned Strawberries.

Take 4 pints of strawberries, and 1 pint of sugar; let them come to a boil, skim and can while hot. Let stand a few days, then wrap paper around the can and keep as dark as possible.—*Sister Nancy Martin, Covington, Ohio.*

913—Canned Strawberries.

Take 1 cupful of granulated sugar with enough water to dissolve it. Let it come to a boil, then add 3 pints of strawberries. Boil 2 minutes, then add 1 teaspoonful of cornstarch dissolved in water. This will fill a 1-quart jar. If there is any juice left, use it to dissolve the sugar for the next 3 pints of berries, instead of adding water.—*Sister Emma Amick, Idaville, Ind.*

914—Canning Sauerkraut.

Boil kraut till done, put in jars, press down solid, and seal while hot. Season when opened.—*Sister D. F. Kelley, North Georgetown, Ohio.*

ICE CREAM AND DRINKS.

915—Economical Ice Cream.

Take 3 quarts of milk, 3 pints of cream, 2 eggs, 2 cups of sugar, 2 tablespoonfuls of flour, not cornstarch. Beat the eggs and add 1 quart of milk. Cook in double boiler; when hot, add the sugar and flour well mixed. Cook 5 minutes, stirring often so it will be smooth; cool, add the remainder of the milk and cream, flavor to taste and freeze. This will make 6 quarts when frozen, and will not melt readily.—*Sister Ella Stutsman, Clayton, Ohio.*

916—Ice Cream.

To make 1 gallon, let 1 quart of milk come to a boil, and thicken with cornstarch. Let cool, then add 1 quart of milk, 1 quart of cream, 2 eggs well beaten, and 1 pound of sugar. Flavor to taste.—*Sister Malinda S. Geib, Mastersonville, Pa.*

917—Ice Cream.

Take 3 pints of milk, 1 pound of granulated sugar, 3 eggs and 1 quart of cream. Boil milk, sugar and eggs together until the custard thickens and set aside to cool. When cold, flavor with vanilla and lemon mixed. Do not add the flavoring until cream is about half frozen, as it retains its strength better; but if chocolate is used, boil it in the milk.—*Sister Rachel Myers, Ore Hill, Pa.*

918—Ice Cream.

To 1 quart of milk just coming to a boil add 2 tablespoonfuls of dissolved cornstarch. Let it boil 20 minutes, then strain and put in a freezer. When cool, add 1 quart of cream and 2 teaspoonfuls of flavoring and freeze.—*Sister A. W. Hawbaker, Kenmare, N. Dak.*

919—Ice Cream.

Mix thoroughly 1½ pints of sugar with ⅔ pint of flour. Add a little cold milk and 6 eggs beaten very light; stir the

whole together. Have 1 quart of sweet milk in a double boiler, let come to the boiling heat, and stir in the above mixture, stirring constantly till it thickens. Strain and add 2 quarts of cream, 1½ quarts of sweet milk and 1 teaspoonful of vanilla or lemon. Freeze, and let it stand 4 or 5 hours before using.—*Sister Sue Sisler, Dallas Center, Iowa.*

920—Ice Cream.

Take 6 or 8 eggs, 2 cups of sugar, ½ teaspoonful of any flavoring liked. Beat well together, then add 1 gallon of rich milk and freeze hard.—*Sister Sarah A. Taylor, Pierson, Iowa.*

921—Peach Ice Cream.

Take 3 pints of cream, 3 pints of milk, 6 eggs, 3½ cups of sugar, 2 heaping tablespoonfuls of cornstarch, 2 teaspoonfuls of vanilla and 1 can of peaches. Cook cornstarch, milk and the yolks of the eggs together. Let cool, then add the cream, peaches and whites of the eggs, and freeze.—*Sister Zura L. Peck, Meyersdale, Pa.*

922—Tutti Frutti Ice Cream.

To 2 quarts of rich cream add 1 pound of pulverized sugar and 4 eggs well beaten; mix together well, then place on the fire, stirring constantly until brought to the boiling point. Remove immediately and continue to stir until cold. Add vanilla to taste, place in a freezer and when about half frozen mix thoroughly into it 1 pound of preserved fruits in equal parts of peaches, cherries, pineapple, orange, banana, etc. All these fruits are to be cut into small pieces and mixed well with the frozen cream. If you desire to mold this cream, sprinkle with a little carmine dissolved in a little water with 2 drops of spirits of ammonia. Mix a color in this, so it will be in veins like marble.—*Sister Rose E. Smith, Dunlap, Kans.*

923—Orange Ice.

Take the juice of 6 oranges, 1 quart of water, 1 tablespoonful of good gelatine, 1 pint of sugar, and the whites of 3 eggs. Soak the gelatine in ¼ of the water for 5 minutes; boil the remainder of the water and add the gelatine, sugar, and strained juice. Set aside to cool, and when very cold add the whites of the eggs beaten stiff. Turn in freezer and freeze in usual manner.—*Sister F. O. Burket, Topeka, Kans.*

924—Lemon Sherbet.

Take the juice of 6 lemons, 5 pints of water, 3 teacupfuls of sugar. Squeeze the lemons and strain. Add sugar and water, and freeze. When frozen to mushy ice, add the well-beaten whites of 4 eggs, and finish freezing.—*Sister Emily Shirky, Rockingham, Mo.*

925—Pineapple Sherbet.

For 1 gallon of sherbet grate 2 pineapples, add the juice of 1 lemon. Sweeten with 1½ pints of sugar and add sufficient water to make a gallon. Leave stand in freezer until thoroughly chilled, then turn freezer every few minutes. When about frozen, remove stirrer from can and leave stand for 1 hour. Serve in sherbet glasses.—*Sister J. J. Keim, Elklick, Pa.*

926—Ginger Beer.

Take 1 pint of molasses, 1 cup of sugar, 1 tablespoonful of ginger, 2 cents worth of tartaric acid, 3 tablespoonfuls of good yeast and fill up with warm water. This makes 1 gallon. Set it in sun 12 hours, then put on ice or in cool place.—*Sister Nettie Stine, Leaf River, Ill.*

927—Buttermilk Coffee.

Boil together 1 quart of buttermilk and 1 pint of sweet milk. Make a thin batter, using 1 egg, 3 tablespoonfuls of flour, and sweet milk. Add to the boiling milk, sweeten, and serve as coffee.—*Sister Sarah A. Crowl, Nappanee, Ind.*

928—Making Coffee.

No person can make a cup of good coffee out of an inferior grade of the berry. The best is a mixture of ½ Mocha and Java, half and half, ground together. The coffeepot must be rinsed clean, and a cup of ground coffee put in it, then add either 6 or 8 cups of water that has been freshly boiled. Then set where it is as near the boiling point as possible without actually boiling. It should remain on the stove, steeping, for 20 minutes, and an hour will not hurt it. The secret of making good coffee is not allowing it to boil. Use no so-called extract of coffee, which is nothing but burned sugar and does nothing but color the decoction. To make *cafe au lait,* take half as much strong coffee as may be needed and pour in the pot as much more rich, sweet milk. Let this just come to the boil and serve.—*Sister Bessie Royer, Elgin, Ill.*

929—To Make Chocolate.

Take the amount of shaved or grated chocolate, an equal amount of sugar, and as much flour as will lie on a nickel for each cup to be made. Mix well. Now take equal amounts of water and rich milk and put the above-mentioned ingredients in it and boil, stirring continuously. In the countries where the chocolate comes from they use a pinch of ground cinnamon to the chocolate, and then boil. Enough must be used to give it a cinnamon flavor. It will probably suit the taste of our readers better if, when the drink is made, it is slightly flavored with extract of vanilla, added just after the pot is taken from the fire. It should be stirred in. The trick of putting the flour in should not be forgotten. Its use is in holding the chocolate in suspension.—*Sister Bessie Royer, Elgin, Ill.*

930—Chocolate.

Take 1 pint of water, let come to a boil, then stir in ¾ cup of grated chocolate. Let boil 2 or 3 minutes, remove from the stove, and add 2 quarts of fresh milk, and sugar to suit the taste. Put back on the stove, let get scalding hot, but be careful not to let it boil, as boiling spoils it. This will make about 8 cups.—*Sister Jennie A. Crofford, Martinsburg, Pa.*

931—Koumiss.

Dissolve ⅓ cake of compound yeast in a little warm water. Take 1 quart of fresh milk and add to 1 tablespoonful of sugar and the dissolved yeast. Put the mixture in beer bottles with patent stoppers. Fill to the neck and let them stand for 12 hours at a temperature of 68 or 70 degrees, then put the bottles on the ice upside down till wanted.—*Sister Nancy Hanawalt, McVeytown, Pa.*

932—Lemonade.

Take 2 lemons, 4 tablespoonfuls of sugar, and 2 quarts of water. If you have no lemon squeezer, slice the lemons in round slices, put the sugar on and press out the juice with a potato masher.—*Sister Mary Wampler, Dayton, Va.*

933—Lemonade.

For 1 quart of lemonade take 2 lemons. Wash the lemons, slice fine into a pitcher, add 2 large tablespoonfuls of sugar, stirring in with the lemon well before putting in the water. Fill

up with cold water to make 1 quart.—*Sister Annie Lint, Quinter, Kans.*

934—Cream Mead.

Take 3 pounds of soft sugar dissolved in 1 quart of water, whites of 3 eggs beaten stiff, 1½ ounces of tartaric acid, dissolved in ¾ of a pint of water, and flavor with oil of lemon.—*Sister Jennie Brown, Whitewater, Ind.*

935—Raspberry Vinegar.

Mash 1 pound of berries and put them into 1 quart of vinegar. Put the same amount of berries into this same vinegar for 3 successive mornings, then drain through a cloth and add 1 pound of sugar to every pint of the strained juice. Let simmer and skim; when cold, bottle. Can be used any time adulterated with ⅔ water.—*Sister Annie R. Stoner, Union Bridge, Md.*

936—A Refreshing Drink.

Take 3 tablespoonfuls of root beer; add 1 lemon sliced and sugar to suit the taste. Place in a gallon jar, add a large lump of ice and fill the jar with water.—*Sister Willoughby Felker, Leaf River, Ill.*

937—Soda Water.

Take 2 ounces of tartaric acid, the juice of 1 lemon, 2 pounds of white sugar, 3 pints of water; boil together 5 minutes. When nearly cold, add, after beating together, the whites of 3 eggs, ½ cup of flour made smooth with a little water, and 1 ounce of wintergreen essence. Mix well, put in glass jars or pint bottles and keep in a cool place. For a drink, take 2 tablespoonfuls of the syrup to ⅔ tumbler of cold water, and ¼ teaspoonful of soda. Stir until creamy with foam. This is very refreshing in hot weather.—*Sister Adaline Hohf Beery, Huntingdon, Pa.*

CANDY.

938—Candy Fudge.

Take 2 cups of granulated sugar, ½ cup of milk, butter the size of a walnut, and Baker's chocolate to suit the taste. Boil until it hardens in water. Beat and put in buttered tins. Cut in squares.—*Sister Gladie Swartz, Goshen, Ind.*

939—Chocolate Caramels.

Take 2 cups of brown sugar, 1 cup of molasses, 1 cup of cream or milk, ½ cup of butter, ½ pound of grated chocolate, and 2 tablespoonfuls of flour. Boil the molasses, butter, sugar and flour for 15 minutes, stir the chocolate into the cream, pour it into the boiling syrup, and boil till it hardens when dropped in cold water. Before pouring it out on buttered plates add a teaspoonful of vanilla. As it cools, crease it in small squares, keep in a cool place.—*Sister J. E. Price, Dallas Center, Iowa.*

940—Chocolate Creams.

Take 2 pounds of granulated sugar, 1½ cups of water and boil until it will form a soft ball when dropped in cold water; pour on a buttered plate to cool. When cool enough that it can be handled without burning your hands, knead it as you would bread dough, when it will form into a soft creamy mass somewhat resembling powdered sugar icing. It is then ready to shape. Form into cones, oblong, or any desired shape. Now prepare by scraping some into a small dish and set the dish in a pan of boiling water until melted. Do not add a drop of water to the chocolate. Dip the candy into the chocolate, using a knitting needle or hat pin to handle it with; drop on buttered or oiled paper.—*Sister Katie R. Trostle, Stratford, Ill.*

941—Chocolate Fudges.

Take 1 cup of sugar, ⅓ cup of sweet cream, and 1 heaping tablespoonful of grated chocolate; boil till it hairs from the tines of a fork. Stir briskly till cool, pour into a pan and cut into squares.—*Sister Emma Carstensen, Elgin, Ill.*

942—Cocoanut Candy.

Take 2 cups of granulated sugar, ½ cup of water. Boil 6 minutes and add 1 grated cocoanut. As soon as the sugar is soft, spread on white greased papers, and when cold cut in squares.—*Sister S. S. Blough, Pittsburg, Pa.*

943—Cream Candy.

Take 2 cups of sugar, ⅔ cup of water and a pinch of cream of tartar; boil till it hardens when dropped into cold water. Set pan into a pan of hot water to cool. When cool enough to bear fingers in it, stir briskly till it leaves the pan. Put on kneading board and knead thoroughly with a knife. Put into molds.

Colorings and flavorings may be used as desired.—*Sister Emma Carstensen, Elgin, Ill.*

944—Plain Homemade Candy.

Take 2 cups of light brown sugar, 1 cup of sweet cream, and as much cream of tartar as will lie on a nickel. Boil all together, stirring constantly, until it hardens when a few drops are tried in cold water. Flavor, remove the kettle from the fire and continue stirring until somewhat cool. Pour it out on a buttered plate or pan and when it begins to harden, with a buttered knife cut into squares or other figures. For chocolate candy add 2 tablespoonfuls of grated chocolate to the above. To make cocoanut candy add cocoanut to the above after removing from the fire, or add 1 cup of finely-chopped nut meats and you will have nut candy.—*Sister Rachel Dyck, Moundridge, Kans.*

945—Molasses Candy.

Take 1 cup of molasses, 2 cups of sugar, 1 tablespoonful of vinegar, and a lump of butter the size of an egg. Flavor with vanilla. Boil 10 minutes; then cool it enough to pull.—*Sister Susie Peters, Emporia, Kans.*

946—Pop Corn.

Take 1½ cups of granulated sugar, ½ cup of molasses and a lump of butter the size of an egg. Boil the above ingredients together until they harden in cold water, then stir into this syrup ½ gallon ground popped corn. Stir well together, then put in an earthen dish, press well with the hands, and set in a cool place over night. Add flavoring to the syrup before taking from the stove.—*Sister Lottie P. Snavely, Kearney, Nebr.*

947—Vinegar Candy.

Take 2 cups of sugar, ½ cup of vinegar and a piece of butter the size of an egg. Boil 20 minutes or till it hardens in water; then pour into greased plates to cool. Flavor, but do not pull.—*Sister Susie Peters, Emporia, Kans.*

FOR THE SICK.

948—Apple Tapioca Pudding for the Convalescent.

Take a small teacupful of tapioca, soak it in water over night. Then take 3 ripe cooking apples, pare, cut in halves,

and put in a pudding dish with a little butter and sugar, then pour over them the tapioca and bake ¾ hour. Serve with sugar and milk.—*Sister C. Harley, Ephrata, Pa.*

949—Beef.

Take good beefsteak, cut about again as thick as for an ordinary fry, broil both sides lightly, then cut in small bits and press the juice out with a good lemon squeezer. The fluid will look like blood and is very nutritious. Cool, add a little salt, and it will be quite palatable. Given in small portions at a time, this will remain on the stomach when all other foods fail. —*Sister Amanda Witmore, McPherson, Kans.*

950—Barley Water for Fever.

Take ½ cup of pearl barley and wash well. Take ½ gallon of cold water, put it over the barley, set it on the stove and let cook for 1 hour, then strain the liquid of the barley and put it to cool. Squeeze the juice of 1 lemon and sugar to taste in the barley water, and add a piece of ice. This is cooling and nourishing.—*Sister A. N. Ramseyer, Halstead, Kans.*

951—Beef.

Get a small round steak and lay it on a plate. Take a table knife and scrape the tender meat out of it. Place it in a saucer and form it into a cake. Broil it in a hot buttered pan quickly, on both sides, and serve on a hot plate. The fibers which you cannot scrape, put in a stew dish with cold water and boil well. It will make a nice cup of broth for the sick.—*Sister Fannie E. Light, Manheim, Pa.*

952—Broth.

Take a whole chicken, clean, and pick the meat off the bones in small pieces. Put it in a glass jar without water, cover tight, put in a kettle of cold water, and boil for 1 day. Take the broth for the sick, and the meat can be used for chicken salad for the other members of the family.—*Sister Fannie E. Light, Pasadena, Cal.*

953—Corn Meal Gruel.

Take ½ cup of corn meal moistened with cold water; then stir into 1 quart of boiling water and let the boiling continue for 30 minutes or 1 hour; season with salt and butter. Cinnamon or nutmeg may be added if liked.—*Sister Ida Wagner Hoff, North Manchester, Ind.*

954—Cracker Soup.

Place a dozen crackers in a bowl, grate a little nutmeg over them, add 1 teaspoonful of butter and 1 tablespoonful of granulated sugar. Pour over boiling water enough to cover the crackers; cover and let steam a few minutes. Serve hot.—*Sister Lizzie McNelly, Batavia, Ill.*

955—Corn Meal Tea.

Parch common corn until browned through, grind; pour on boiling water. Excellent for nausea, vomiting, and diarrhœa.—*Sister Ida Wagner Hoff, North Manchester, Ind.*

956—Sour Cream Soup.

Break a slice of stale bread toast or some tea crackers into a bowl. Add about 3 tablespoonfuls of rich sour cream and a sprinkling of salt. Fill up with boiling water, give it a stir and cover closely, and let stand for a few minutes.—*Sister Nannie H. Strayer, Johnstown, Pa.*

957—Eggnog.

To ½ glass of milk add the yolk of 1 fresh egg; beat well together, sweeten and flavor to taste and then stir through the mixture the white of the egg beaten to a stiff froth. The result will be a pleasant and nourishing food for invalids. To add to its strengthening qualities, 2 teaspoonfuls of wine or brandy may be added if desired.—*Sister Hannah White, Altoona, Pa.*

958—Boiled White of Egg.

When the yolk of egg disagrees with the patient, the white may be prepared, viz: Beat the white of an egg until stiff and boil for 15 minutes in salted boiling water. Some prefer flavoring and a little sugar rather than salt.—*Sister Ida Wagner Hoff, North Manchester, Ind.*

959—Eggnog.

Take 1 egg, put it in a glass, beat well, then fill the glass with sweet milk, 2 tablespoonfuls of good wine and sugar to taste, stir well and set in a cool place. Give from 1 to 2 tablespoonfuls at one time.—*Sister Susan Coblentz, Peru, Ind.*

960—Poached Eggs in Shell.

Place the eggs in a pan or kettle, pour boiling water over them and set on back of the stove 8 or 10 minutes, according

to the amount and size. Do not let them boil. When just right they will drop out (when broken) like a lump of jelly.—*Sister Amanda Witmore, McPherson, Kans.*

961—Soft Boiled Egg.

The only way to prepare an egg that the sick will not tire of it. Place an egg in a tin cup, cover over with boiling water, set on the back of the stove from 5 to 10 minutes; do not let it boil. When the egg is just right, it will drop from the shell when broken. Have a hot dessert dish to serve it in.—*Sister Lizzie McNelly, Batavia, Ill.*

962—Fruit Pudding.

Take the juice of any kind of berries, heat on the stove. Mix cornstarch with a little cold water, add it to the juice and boil until it thickens. Sweeten to taste, let cool, and eat with cream and sugar.—*Sister Fannie E. Light, Pasadena, Cal.*

963—Gruel.

Gruel can be made with oatmeal, corn meal, or farina. These should be mixed first with cold water, then add hot water. Two tablespoonfuls of meal is enough to make 1 pint when boiled.—*Sister Fannie E. Light, Pasadena, Cal.*

964—Milk and Eggs.

Bring a bowl of milk to a scalding heat (not boil). Break an egg into a dish, pour over it the scalding milk, stir with a fork, and add a little salt. Break in a few crackers or a slice of well-toasted bread. This is nourishing and quite palatable. —*Sister Amanda Witmore, McPherson, Kans.*

965—Irish Moss.

Buy 10 cents worth of Irish sea moss in the drug store, then take a piece the size of a dollar and wash it in cold water, and put it in ½ pint of sweet milk and boil it till it thickens like cream. Stir all the time. Then strain, and season with a little sugar. Serve while warm. As soon as it cools it gets stiff, but it can also be eaten cold with cream and sugar.—*Sister Fannie E. Light, Manheim, Pa.*

966—Indian Meal Gruel.

Mix ½ cup of Indian meal with a very little water until perfectly smooth. Add the meal to 3 cups of boiling water, salted, stirring it in slowly, let it boil ½ hour. This can be

retained in the stomach when almost everything else is rejected.—*Sister Elizabeth Rainer, Beatrice, Nebr.*

967—Panada.

Take the white part of the breast and wings, freed from skin, of either roasted or boiled chicken, or the under side of cold, sirloin or roasted beef, or cold roasted leg of mutton, and pound in a mortar with an equal quantity of stale bread. Add either the water in which the chicken has been boiled, or beef tea, until the whole forms a fluid paste, and then boil for 10 minutes, stirring all the time.—*Sister Gertrude E. Rowland, Reid, Md.*

968—Another Mode of Panada.

Take of pearl barley or rice 2 ounces, wash and put in a saucepan with ½ pound of veal or mutton cut in small pieces, and ½ pint of water. Simmer gently for 2 hours, then pound it in a mortar and rub through a fine sieve. Add a little cream to make it as thin as desired, with seasoning to taste, and serve hot or cold.—*Sister Gertrude E. Rowland, Reid, Md.*

969—Panada.

Break in a bowl a piece of toast bread, add a little salt, and pour boiling water over the bread. Cover it up a few minutes, then add 4 or 5 spoonfuls of cream.—*Sister A. N. Renseyer, Halstead, Kans.*

970—Potato Soup.

Pare a few good-sized potatoes, cut in squares, boil them in 1½ pints of water until tender, season with salt and pepper and 1 tablespoonful of butter. Before removing from the fire, add 1 cup of sweet cream and let come to a boil. Pour them into a dish into which has been broken some bread crumbs, serve hot.—*Sister Lizzie McNelly, Batavia, Ill.*

971—Rennet Custard.

Take 1 pint of sweet milk made lukewarm, add 2 tablespoonfuls of rennet liquid, 1 teaspoonful of sugar. Mix and let set 1 hour to thicken. Eat with sugar and milk.—*Sister Fannie E. Light, Pasadena, Cal.*

972—Tomato Soup.

Pare 1 tomato the size of a small teacup, cut and boil in a teacupful of water until very tender. While boiling, add pep-

per and salt to season, 1 tablespoonful of butter and a pinch of soda. Before removing from the fire, add 1 pint of fresh milk, let come to a boil only, and serve with broken crackers.—*Sister Lizzie McNelly, Batavia, Ill.*

973—Toast Water or Crust Coffee.

Toast a slice of bread a nice brown, but be careful not to burn it. Put it into a bowl and pour over enough boiling water to cover it. Cover bowl and let stand; then add a piece of ice, and when cool give to the patient by teaspoonful.—*Sister Chas. Hawbaker, Franklin Grove, Ill.*

974—Egg Toast.

Brown a slice of bread, dip in hot water slightly salted, butter it and lay on top of the toast an egg that has been broken into hot water and cooked until the white is hardened. Season egg with a bit of butter and a little salt.—*Sister Chas. Hawbaker, Franklin Grove, Ill.*

975—Good, Rich Toast.

Toast a piece of bread to a light brown, butter it well on both sides while it is still hot, and break it into a bowl. Make a good tea, sweetened and with good cream in it, pour over the toast, and serve while hot. For the tea I prefer a mixture of Ceylon, Black, and Imperial.—*Sister Lizzie McNelly, Batavia, Ill.*

976—Toast.

Take a tablespoonful of currant or grape jelly, beat up the white of 1 egg and add 1 cup of boiling water, a little sugar, and a slice of toast bread.—*Sister Fannie E. Light, Pasadena, Cal.*

977—Raspberry Vinegar.

To 1 gallon of fruit add ½ gallon of water. Mash fruit well and set it in a cool place to sour; stir the fruit once or twice daily. Let fruit set about 4 days, then strain juice off the fruit, put in a kettle and cook. Skim off carefully what comes to the top. Then add 1 pound of sugar to it, let it boil for ¼ hour, and put in bottles. A couple of spoonfuls of the juice in a glass of ice water is a cooling drink.—*Sister A. N. Ramseyer, Halstead, Kans.*

MISCELLANEOUS.

978—To Use Stale Bread.

Take scraps of bread, biscuit and graham bread, too, put them in the oven and dry thoroughly; if they brown a little, it makes no difference; then roll fine with rolling pin and put in a dry place for future use. In making batter cakes in the morning use half flour and half bread crumbs. Also nice to use in making scalloped tomatoes or potatoes or to roll veal cutlets in. —*Sister Prudence Miller, New Rockford, N. Dak.*

979—Corn Bread for Young Poultry.

Take 3 pints of sour milk or buttermilk, 2 large teaspoonfuls of soda dissolved in ½ cup of hot water and 1 tablespoonful of salt. Stir well, then add 1½ pints of wheat bran, 3 pints of fine corn meal and 4 tablespoonfuls of melted lard. Mix and pour into a dripping pan, bake 1 hour in a moderate oven. When fed, moisten with hot sweet milk or water and sprinkle with black pepper.—*Sister M. Jane Stauffer, Polo, Ill.*

980—To Make Graham Flour.

Weigh 20 pounds of wheat flour, 5 pounds of bran, and 2½ pounds of shorts. Mix well together.—*Sister Clare Wells, Ellison, N. Dak.*

981—A Recipe for Mustard as a Condiment, using Home-Grown Seed.

Take a heaping tablespoonful of ground mustard, a pinch of salt, a teaspoonful of sugar, and sufficient vinegar to make a thin mustard, allowing it to stand a time for the absorption of the vinegar, adding more vinegar, if needed. Now take a heaping tablespoonful of finely-grated, fresh horseradish, and with a fork beat this into the mustard until thoroughly incorporated. This is one of the best and most expensive condiments, when you buy it. It should be made in small quantities, as it loses its horseradish flavor in time. This is an improvement on the horseradish or the mustard taken separately, and a little of it, freshly prepared, goes a long way. Useful on smoked meats in early spring.—*Sister Barbara Culley, Warrensburg, Mo.*

982—Buttermilk Delda.

Let 2 quarts of buttermilk come to a boil, sweeten, add 4 tablespoonfuls of flour moistened with sweet milk, and stir till thick. To be eaten warm or cold.—*Sister Sarah A. Crowl, Nappanee, Ind.*

983—Mulled Buttermilk.

Take 2 quarts of fresh buttermilk, 1 scant teacupful of flour, 1 egg, 1 pint of new milk and 1 teacupful of sugar. Beat the egg, add the flour and milk, mixing it into a smooth batter, then put the buttermilk into a kettle over a hot fire, and stir constantly till it almost boils. Add the batter and continue to stir till it boils, add the sugar and serve warm. Some think a little nutmeg improves it.—*Sister Nannie H. Strayer, Johnstown, Pa.*

984—German Cheese.

Put 2 gallons of clabber in an iron pot over a moderate fire and bring to 180 degrees Fahrenheit in ¾ hour; now skim it out of the pot and put in the colander to drain. As soon as cool enough to work with the hands, press out most of the whey by handfuls and lay in another vessel, the warmer you work it the better, as the soda will have more effect. Now add 2 small teaspoonfuls of soda and 1 of salt, mix well and press down lightly in the vessel. It will be ready for use in an hour, although it can be kept several days. If properly made, it will rise and be light and when cut in slices and laid on a plate looks well on the table. If it is dry and crummy, it may have been scalded too hard or have been pressed too hard. If soft and sticky, not enough scalding and too much whey.—*Sister Catharine Wampler, Dayton, Va.*

985—Homemade Cheese.

Put 1 gallon of sweet milk on the stove; while it comes to a boil stir 6 well-beaten eggs in 1 pint of thick milk, salt to taste, add to the hot milk and let it all come to a boil till the milk and eggs separate, then pour into a clean flour sack and hang up to drain. Make in the morning and it will be ready to be used by suppertime.—*Sister Lizzie E. Smith, Morrill, Kans.*

986—Egg Cheese.

Put 4 quarts of fresh milk into a copper kettle and heat to the boiling point. While the milk is being heated beat 10 eggs

thoroughly, and into the eggs stir 1 quart of thick milk; now stir this slowly into the hot milk, boil and stir it constantly until it curdles just enough to separate the cheese from the whey. Line a tin straining dish with a thin white cloth, strain off the whey and allow the cheese to cool. The straining dish will give shape to the cheese. Eat by cutting off in slices about ⅛ inch thick, lay it on a piece of bread and spread with molasses. —*Sister Sadie A. Bomberger, Palmyra, Pa.*

987—Cottage Cheese.

Take good thick milk, place it on the stove. When it begins to draw whey around the outer edge pour it into a colander or thin sack made of cheese cloth. Care should be taken not to allow the cheese to scald too hard, as it will not then work up smooth. When well drained, put it into a vessel, work it smooth with a spoon or a cheese mixer. Salt to taste and stir in sweet cream to make as thin as desired.—*Sister C. J. Senseman, Covington, Ohio.*

988—Cheese.

Take 2 gallons of thick milk and 1 gallon of sweet milk, and put into a vessel. Beat 6 eggs light, pour in the milk, salt; place on the stove, stirring it until it curdles, then pour it into a cloth or sack and place between two lids with a heavy weight, press 24 hours. Then take it out, and slice ready for the table. —*Sister C. J. Senseman, Covington, Ohio.*

989—Sugar Cure for Meat.

Take ½ pound of best saltpetre, ½ pound of ground black pepper, 1½ pounds of brown sugar, 5 quarts of salt and hot water enough to dissolve saltpetre. Mix all together, and rub in the meat well on all sides with the hands. Keep the meat where it will not freeze for 10 days or 2 weeks, and then smoke.—*Sister Katie Moore Strickler, Ivester, Iowa.*

990—To Cure Hams, Shoulders or Side Meat.

For 100 pounds of pork take 5 pounds of salt, 2 ounces of black pepper, 1 ounce of saltpetre and 1 quart of good molasses. All the ingredients should be well mixed except the molasses, which is applied first and only once. Smear well all over the meat, then rub on the balance of the preparation. A second or third application may be necessary to get it all on. Let lie on the bacon side, in the cellar or some place where it will not

freeze, until salt is taken up, generally about 10 days or 2 weeks. Then it is ready for smoking. It does not matter if it freezes after it is ready for smoking.—*Sister Wm. C. Wolf, Plattsburg, Mo.*

991—To Keep Hams and Shoulders for Summer Use.

Cut the pork in slices large enough for a small roast, 3 to 4 pounds in size. Season and bake till water is all absorbed; then pack in jars and cover with lard.—*Sister J. W. Trostle, Glendora, Cal.*

992—To Keep Sausage for Summer Use.

Make sausage into cakes and bake in the oven until nicely browned. Pack in jars and cover with lard.—*Sister J. W. Trostle, Glendora, Cal.*

993—To Keep Sausage.

Take fresh sausage, put in frying pan and pour over it a little water. Fry slowly until thoroughly done and the water is all fried out. While hot put in 2 or 3 gallon jars, pour on the grease that fries out, cover with a plate, and press. Melt fresh lard, cover about 3 inches thick. When cold, remove plate and fill jar even full with fresh lard.—*Sister Sarah A. Crowl, Nappanee, Ind.*

994—Canned Sausage.

After the sausage has been put into casings place in a dripping pan, pour over a little water and put in the oven. Let roast till the water is all out, then put in cans, cover with lard, and seal.—*Sister Carrie Walker, Glade, Pa.*

995—To Keep Sausage.

Fill a gallon jar within 2 inches of the top with fresh sausage meat, press, set in the oven and roast till there is no more water boiling out. Remove from the oven, put on a small weight, and after it is cold cover with lard and set in a cool place.—*Sister Carrie Walker, Glade, Pa.*

996—Keeping Meats.

Take fresh tenderloin or any lean pieces of pork or beef, cut in slices for frying. Salt and pepper, roll in flour and fry brown. Lay carefully in an open jar, put weight on meat and cover with melted lard. When cold remove weight and put on

more lard. The larger the bulk the better.—*Sister Kate Howard, Cambridge City, Ind.*

997—To Corn Beef.

For 100 pounds of beef take 6 gallons of water, 7 pounds of salt, fine and coarse mixed, 2 pounds of brown sugar, 2 ounces of saltpetre and 1 ounce of soda; boil all together, and skim. Then pour the brine on the meat boiling hot. Keep the meat under the brine with a weight. After the blood is all drawn out, say in 3 or 4 weeks, take the meat out piece by piece and wash the blood off in pure, cold water. Wash out the jar, put the meat back; then boil the brine, adding a little soda to bring up all the blood. Skim carefully and let the brine get cold, then pour it on the meat again; add enough cold water to cover the meat. Be sure to keep the meat all under the brine.—*Sister Minnie Miller, Kidder, Mo.*

998—Dried Beef.

For 100 pounds of beef take the following ingredients: 6 gallons of water, 3 ounces of saltpetre, 3 pounds of sugar and 9 pounds of salt; mix well, then boil for a few minutes, and skim when boiling. After the mixture has been allowed to cool, put the beef in and leave 10 days, after which hang the beef up, and smoke it if preferred.—*Sister I. B. Trout, Lanark, Ill.*

999—Pawn Haas.

Take 1 quart of strong broth from fresh pork and beef, add to it ½ cup of lard, and season with salt and pepper. Set it on the stove and let it come to the boiling point, then stir in buckwheat flour till it is real stiff. Remove from the fire and knead till it comes off the ladle. Put it in a mold, let it get cold, and it is ready for use. Cut it in slices about ¼ inch thick and fry the same as corn meal mush.—*Sister Jos. Amick, Elgin, Ill.*

1000—Real Marshmallows.

Soak ½ pound of gum Arabic in a pint of water. When dissolved, add 1 pound of powdered sugar. Stir in a double boiler. When thick and white try in water. If it is soft and not in hard lumps, then stir in gradually the whites of 2 eggs. Pour in cornstarch molds.—*Sister Maude Fahrney, Elgin, Ill.*

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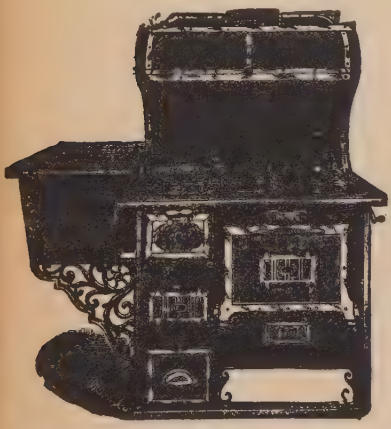

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